

s 2021 0103

The invention relates to the meat industry, namely to a process for dry ageing of beef.

The process, according to the invention, comprises obtaining distinct sections of meat, placing them in an ageing chamber, ageing of meat for 21 days at a temperature of 4°C, for 28 days at a temperature of 2°C or for 35 days at a temperature of 0.5-1°C at a relative humidity of 75-80% and a circulation speed of 0.5-2 m/s; after which a dried meat layer is removed from the meat surface, the aged beef is sliced into pieces and packed under vacuum in shrink wrap.

Claims: 1