



Bundesforschungsanstalt  
für Ernährung und Lebensmittel

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IHRE NACHRICHT/ ZEICHEN

UNSER ZEICHEN T/Mü

Report: „Schnitzel Master“ comparative examination into various proceedings of fresh meat treatment

Dear Mr. Kindermann,

You have asked us to examine the efficiency of your device “Schnitzel Master” in comparison to the steaker, meat mallet and to a control batch of untreated meat, which we have carried out together with your assistant Mr. Oswald, on Tuesday February 1., 2005.

Attached to this letter you receive our expert opinion. The invoice, following our quotation of October 28, 2005 will be with you by separate mail in due time.

Yours sincerely

- p.p. -

(Dr.W.-D. Müller)  
Scientific Director

Encl. 1 report

## Discussion of the results – Conclusion

The dripping juice losses during storage of untreated meat slices and differently treated meat slices is partially different. The differences are relatively small except for the treatment by the steaker, so that the samples treated by the Schnitzelmaster were neither noticeable positive nor negative. As for grilling losses, the losses were slightly below the steak samples, altogether however most favourably. The total losses, which are computed from the dripping juice losses and the grilling losses, were for the Schnitzelmaster samples almost identical to the steaked samples and due to smaller variations of measured values more favourable concerning the practical application. The control batch and the samples treated by the meat mallet had higher total losses. In the shear force measurement carried out by the instron apparatus, the slices treated by the Schnitzelmaster showed the lowest mechanical properties measured, i.e. this meat was most tender. This result could not be confirmed in the sensory examination of tenderness. It is to be assumed however that the shear force measurement is a more objective and reproducible measuring procedure. The testers had to evaluate, based on only one sample, the succulence and taste at the same time, which is a substantial challenge to their power of concentration.

In conclusion it has to be stated that meat treated by the Schnitzelmaster shows by no means in any of the examined criteria poorer results, e.g. in relation to untreated meat or other types of treatment, like steaking or battering. Concerning dripping -, grilling and total losses smaller advantages became apparent, and as in mechanical shear force measurements obvious advantages were on the side of the Schnitzelmaster.

Kulmbach, April 22, 2005

Dr. Wolf-Dietrich Müller  
Scientific Director

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