Feb. 12, 1935. F. W. GAGE 1,991,315

METHOD FOR TESTING MEAT

Filed Dec. 22, 1933

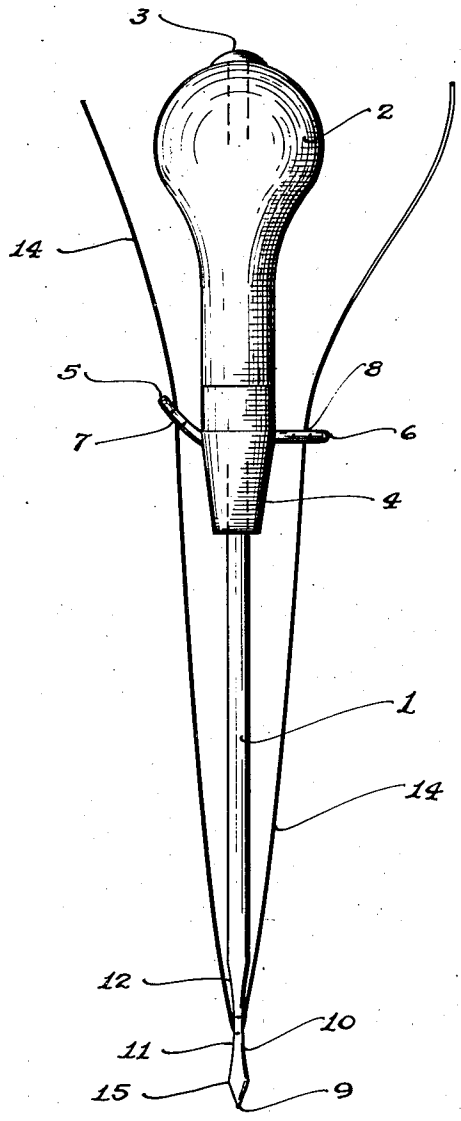


Fig. 1

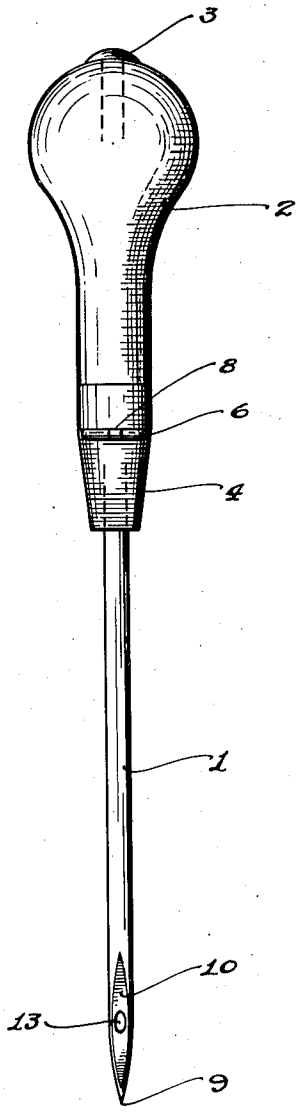


Fig. 2

Frederick W. Gage
INVENTOR.

BY Fay W. Johns
ATTORNEY.

WITNESS
Wm C. Meiser

Patented Feb. 12, 1935 1,991,315

UNITED STATES PATENT OFFICE

1,991,315

METHOD FOR TESTING MEAT

Frederick Wallace Gage, Milwaukee, Wis., assignor of one-half to Swift and Company, Chicago, Ill., a corporation of Illinois

Application December 22, 1933, Serial No. 703,589

2 Claims. (Cl. 17—45)

This invention relates to a method for detecting internal bruises in meats.

Various methods and devices have been proposed from time to time to facilitate the detection of internal bruises and other discolorations in hams and the like. The present invention involves the detection of internal bruises by the insertion of an absorbent material in the interior of the meat mass and the subsequent withdrawal and inspection of the absorbent material.

Referring now to the drawing:

Figure 1 is a front view of the device, ready for use.

Figure 2 is a side view of the device shown in Figure 1.

The device shown in the drawing is described and claimed in my copending application entitled Meat inspection device, Serial No. 744,807, filed September 20, 1934.

Needle shank 1 is mounted in handle 2 and may be riveted or otherwise secured as at 3. Ferrule 4, which may be of cast aluminum or other suitable material, is provided with guides 5 and 6 in which are drilled holes 7 and 8 respectively. For ordinary purposes ⅛ inch holes are appropriate.

Shank 1 is provided at the end with point 9. Slightly above the end are concave cylindrical surfaces 10 and 11, thus defining a thinned portion 12 near the end of shank 1. At the thinnest portion is eye or hole 13. Thread 14, preferably of bleached white yarn is threaded through hole 7, eye 13 and hole 8. The point 9 of the needle is thrust into the meat a sufficient distance to carry the absorbent thread 14 into the portion of the mass which it is desired to test.

In testing the ordinary ham, the meat is pierced from one to four times. Each time the thread is pulled up several inches to expose a clean portion of the thread. After withdrawal the thread is inspected for blood stains and the like. It will be noted that the construction of the needle point provides a projection 15 immediately above the point 9 and below the eye 13, thus providing protection for the thread at the point of greatest strain; namely, contiguous to the eye 13.

In ordinary operation, the spool or ball of yarn is placed in a container adjacent to the operator. The inspection needle is held in the right hand and the free end of the yarn in the left. The needle is plunged into the meat and withdrawn with the right hand, the left hand then pulling the yarn forward from two to four inches. In this manner, meat may be quickly inspected, the yarn being advanced length by length and thus readily inspected after each insertion.

I claim:

1. The method of inspecting meat for internal bruises which comprises inserting an absorbent material in said meat, withdrawing said absorbent material and inspecting said absorbent material after withdrawal.

2. The method of inspecting meat for the detection of internal bruises which comprises inserting bleached white yarn in the interior of the meat, withdrawing the yarn and inspecting for stains.

FREDERICK WALLACE GAGE.