Feb. 12, 1935. F. W. GAGE 1,991,316

MEAT INSPECTION DEVICE

Original Filed Dec. 22, 1933

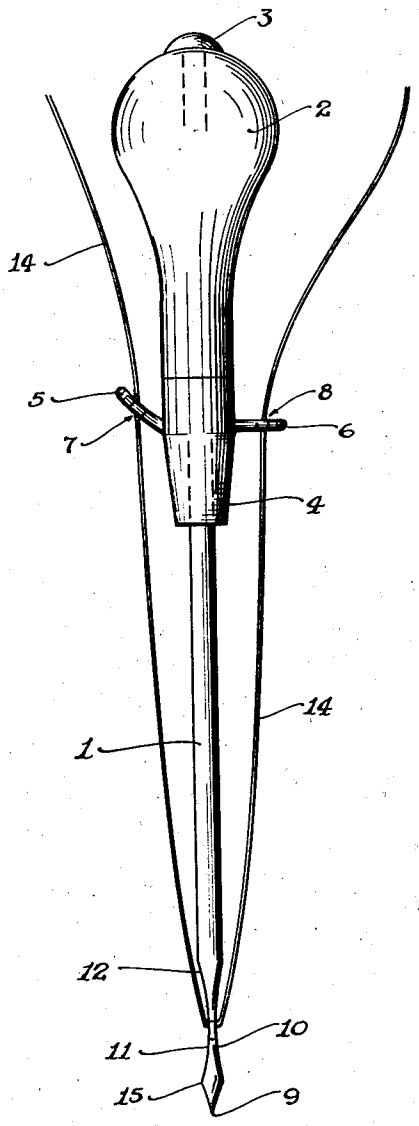


Fig. 1

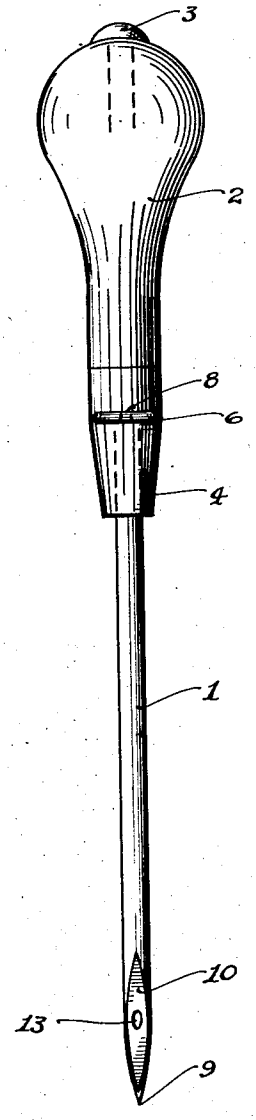


Fig. 2

witness -
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MEAT INSPECTION DEVICE

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Original application December 22, 1933, Serial No. 703,589. Divided and this application September 20, 1934, Serial No. 744,807

2 Claims. (Cl. 17—1)

This invention relates to a device for detecting internal bruises in meats. This application is a division of my copending application entitled Method and means for testing meat, Serial No. 703,589, filed December 22, 1933.

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 application relates to a novel device for the detection of internal bruises in meat and includes means whereby absorbent material may be inserted in the interior of the meat mass and subsequently withdrawn for inspection of discoloration indicating the presence of internal bruises.

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 a preferred embodiment of the invention and is of simple, inexpensive construction.

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 curved flat 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 shoulder 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. A device of the class described, comprising a handle, a needle mounted therein, an eye in said needle and guides on opposite sides of said handle whereby a continuous length of thread may be held in substantially parallel relationship on each side of the needle.

2. A device of the class described comprising a handle, a needle mounted therein, thread guides mounted on opposite sides of said handle, an eye near the end of said needle, a point on said needle and a shoulder between said eye and said point.

FREDERICK WALLACE GAGE.