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**(54) Title (EN):** METHOD OF FABRICATING A STEAK FROM SUBSCAPULARIS AND PRODUCT OBTAINED BY SUCH METHOD

**(54) Title (FR):** PROCÉDÉ DE FABRICATION DE BIFTECK AVEC DU MUSCLE SOUS-SCAPULAIRE ET PRODUIT OBTENU PAR CE PROCÉDÉ

**(57) Abstract:**

**(EN):** This disclosure relates to a system and method for preparing and offering to the marketplace a muscle cut from a carcass for use as a steak. In particular, the *Subscapularis* muscle may be utilized according to the instant invention as a high-end cut of meat. In an embodiment, a *Subscapularis* muscle will be processed into a steak via a prescribed series of cuts. The steak will, in some embodiments, be further processed by trimming fat and connective tissue as is taught herein.

**(FR):** L'invention porte sur un système et sur un procédé qui permettent de préparer et d'offrir sur le marché un muscle coupé d'une carcasse pour être utilisé comme bifteck. En particulier, le muscle sous-scapulaire peut être utilisé, selon la présente invention, comme coupe de viande de qualité. Dans un mode de réalisation, un muscle sous-scapulaire sera traité sous la forme d'un bifteck à l'aide d'une série prescrite de coupes. Le bifteck sera, dans certains modes de réalisation, traité de nouveau en coupant la graisse et le tissu conjonctif, comme cela est enseigné ici.

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