

# (12) International Application Status Report

**Received at International Bureau:** 28 September 2012 (28.09.2012)

**Information valid as of:** 12 March 2013 (12.03.2013)

**Report generated on:** 06 December 2019 (06.12.2019)

**(10) Publication number:**

WO2013/048839

**(43) Publication date:**

04 April 2013 (04.04.2013)

**(26) Publication language:**

English (EN)

**(21) Application Number:**

PCT/US2012/056063

**(22) Filing Date:**

19 September 2012 (19.09.2012)

**(25) Filing language:**

English (EN)

**(31) Priority number(s):**

61/540,937 (US)

**(31) Priority date(s):**

29 September 2011 (29.09.2011)

**(31) Priority status:**

Priority document received (in compliance with PCT Rule 17.1)

**(51) International Patent Classification:**

**A22C 17/00** (2006.01); **A23P 1/00** (2006.01); **A23L 1/31** (2006.01)

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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.

**International search report:**

Received at International Bureau: 14 January 2013 (14.01.2013) [EP]

**International Report on Patentability (IPRP) Chapter II of the PCT:**

Not available

**(81) Designated States:**

AE, AG, AL, AM, AO, AT, AU, AZ, BA, BB, BG, BH, BN, BR, BW, BY, BZ, CA, CH, CL, CN, CO, CR, CU, CZ, DE, DK, DM, DO, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT, HN, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KR, KZ, LA, LC, LK, LR, LS, LT, LU, LY, MA, MD, ME, MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI, NO, NZ, OM, PA, PE, PG, PH, PL, PT, QA, RO, RS, RU, RW, SC, SD, SE, SG, SK, SL, SM, ST, SV, SY, TH, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, ZA, ZM, ZW

European Patent Office (EPO) : AL, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HR, HU, IE, IS, IT, LT, LU, LV, MC, MK, MT, NL, NO, PL, PT, RO, RS, SE, SI, SK, SM, TR

African Intellectual Property Organization (OAPI) : BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG

African Regional Intellectual Property Organization (ARIPO) : BW, GH, GM, KE, LR, LS, MW, MZ, NA, RW, SD, SL, SZ, TZ, UG, ZM, ZW

Eurasian Patent Organization (EAPO) : AM, AZ, BY, KG, KZ, RU, TJ, TM