

The Meat

The meat observation law regulate everything from the slaughtering to the preparation from animals like Cows, Calf's, Sheep's and Pork's, which are allowed to eat for humans

Nutrition facts:

- Rich on animal proteins
- Many minerals, like iron
- Vitamin's A and B

The structure of the meat:

- Meat, which we use in the hotel and restaurant business, we call skeleton musculature from the animals
- Each muscle is base on muscle fibres (chief ingredient protein)
- Connective tissue, connect and keep the meat together
- Fat is located between the connective tissue
- The part from the connective tissue on the whole meat is responsible for the price
- If we have small fat veins inside the meat, we call this well **marmoreal**
- If the fat is between the both muscles than we called **streaky**

The ripping of the meat:

- After the slaughtering we get the stiff muscles and the knuckles getting immovable
- This process stops after 2 – to 3 days again
- During the ripping of the meat, big protein elements will be reduced to small ones
- From the sugar substance glycogen we get milk acid, which is responsible for the pour of the connective tissue and the meat get his typical aroma
- The ripping term is different for each animal

Pork	Meat will disintegrate after 3 – 5 days
Veal	Meat will disintegrate after 3 – 8 days
Lamb	Meat will disintegrate after 3 – 8 days
Beef for cooking	Meat will disintegrate after 3 – 8 days
Beef for short roasting	Meat will disintegrate after 11 – 14 days
Beef for roasting	Meat will disintegrate after 10 days

The storing of the meat:

- The meat shout stored for temperatures between 0-4°C and for the 85 % humidity
- Meat, which should be ripening longer, should be marinated (oil etc.
- Inside the meat fridge's, we only store meat, no game with coats or poultry's, which are not plucked
- Low humidity inside the cold rooms, because the meat create a kind of rainfall, which can support the growing of bacteria's
- The meat pieces should hang and doesn't touch themselves

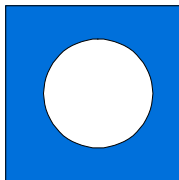
The meat decay:

- The cooler we store the meat, the longer is the decomposition
- If keeping to long, the enzymes from the meat will dissolve totally
- If the meat is already greasy we can just removed, because it's just on the top

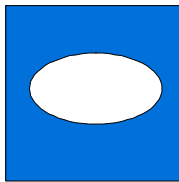
The quality of the meat:

- The less connective tissue the better is the quality from the meat
- If the meat is **marmoreal** that we have a sign for good quality
- The quality is also shown on the aroma, which depend on the different animal
- The higher the part of muscle meat, the better is the meat
- The part from fat inside the meat is important for the classification

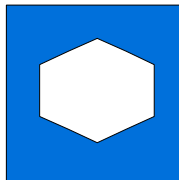
The examination and the marking of the meat:



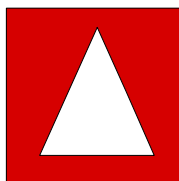
Fit meat from the domestic producers
Slaughtered and observed in Germany



Fit meat from the European union
Slaughtered and observed in the European union too.



Fit meat from the foreign producers
Slaughtered and observed in other third countries
Checked through the customs during import



Unfit meat, not eatable for human beings
Is use as food for animals?

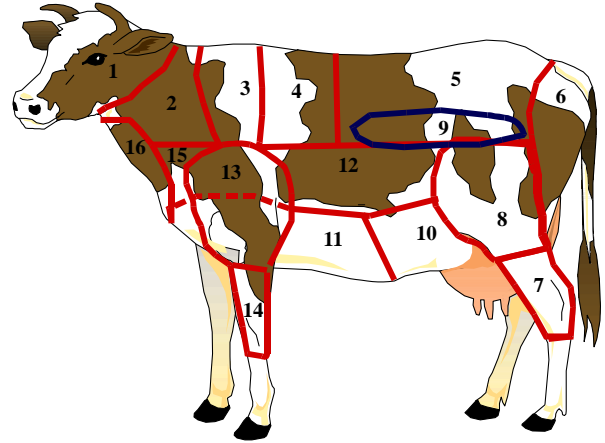
- The marking of the meat is according the category and the trading class
- According the law from the EU, also single parts from the meat must be marked, like half pork's etc.
- Smaller one no needs to mark, like legs or shoulder

The Beef

- Young bulls: strong red meat, a little bit streaky, the aroma is not yet all developed, the skeleton still has cartilage's
- Mast ox: brick red colour, good muscle meat, substantially smell and taste
- Cow meat: dark red colour with a yellow fat

The parts of the beef:

- | | |
|-----------------|-------------------|
| 1. Head | 10. Belly |
| 2. Neck | 11. Brisket |
| 3. Crest | 12. Ribs I |
| 4. Sirloin | 13. Shoulder |
| 5. Rump | 14. Front knuckle |
| 6. Tail | 15. Ribs II |
| 7. Back knuckle | 16. Throat |
| 8. Hip | |
| 9. Tenderloin | |



The using of the certain parts:

Neck	Cook	Goulash
Crest	Cooking, stewing, roasting	Roast beef and Goulash
Sirloin	Grill, roasting	Ox- chop, Sirloin, Roast beef
Rump	Grill, roasting	Rib Steak and Sirloin
Tenderloin	Roasting, cook, grill	Steaks, Double Sirloin, small filet steaks
Ribs II	Cook	Soup meat
Ribs I	Cook and braise	Soup meat
Brisket	Cook and salt	Soup meat
Shoulder	Cook and stewing	Ragouts and Goulash
Belly	Cook	Meat for soups and cooking
Hip	Cook and stewing	Roulades of beef, Goulash and Tartar
Tail	Cook and stewing	Roulades of beef and Goulash
Front knuckle	Cook	Meat to clear up soups
Back knuckle	Cook	Ragout and Soup meat

Short roasted meat:

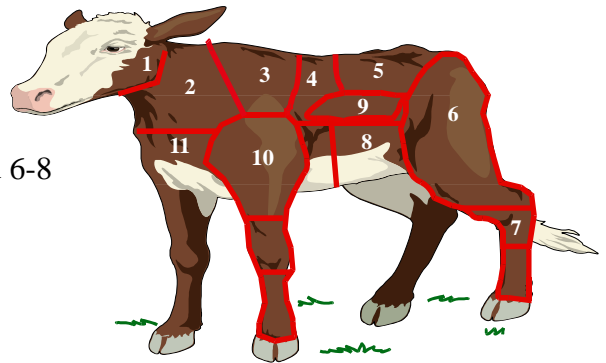
German	French	English	Application	Temperature
stark blutig	bleu	rare	Tenderloin, Sirloin steak	From 45°C
blutig	saignant	English	Tenderloin, Sirloin steak	From 50°C inside still very juicy
rosa	rosé	Medium	Beef, Lamb, Duck, Game	From 55°C juicy and pink inside
auf den Punkt	a point	Medium - well done	Beef, Lamb, Duck, Game Veal and guinea fowl	From 65°C juicy with red core
durch gebraten	bien cuit	welldone	Mast Poultry, Beef, Game, Pork, stewed meat	From 70°C juicy, grey and not red anymore

Single steaks from the beef:

- Porterhouse - Steak
- T- Bone Steak
- Sirloin and double sirloin steak
- Club steak like the T- Bone Steak but without tenderloin
- Rib steak
- Double tenderloin steak

Das Kalb

- Calf's are young cows from the weight 160 kg and 6-8 weeks old
- Calf has weak pink colour with a small grey shade
- Soft muscles
- Bone with many cartilages
- Low fat with white and pink colour

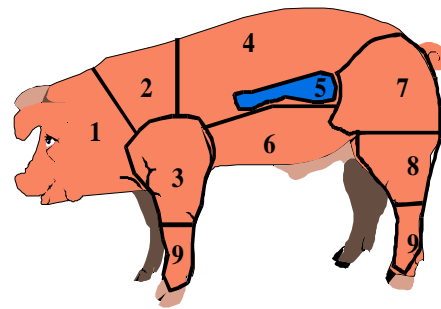


The parts from the veal:

1)	Head	To cook	Calf's head – stuffed
2)	Neck	To cook	Ragout, Goulash and Fricassee
3)	Crest	To cook	Ragout, Goulash and Fricassee
4)	Chop	Roasting, stewing, steaming	Chops and Roast veal
5)	Kidney piece	Roasting	Calf's kidney roast, Tenderloin chops
6)	Leg	Roasting	Escalope of veal, Steaks
7)	Knuckle	Roasting, stewing, cooking	Veal knuckle, Ragout, Goulash
8)	Belly	To cook	Ragout fin
9)	Filet	To roast	Medallions of veal
10)	Shoulder	Cooking and roasting	Goulash, Ragout and Fricassee
11)	Breast	Roasting, stewing, cooking	Stuffed Veal breast, Ragout

The pork:

- In the hotel business we actually use Mast pork's (6 month old)
- Soft pink colour and white fat
- Older breed pork's and castrated boars having darker meat
- Meat from pork should not hang longer, than 1 week

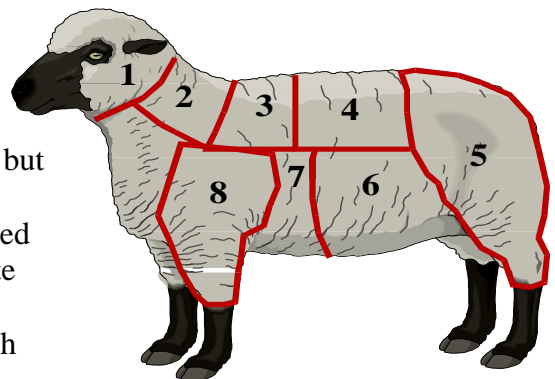


The parts from the pork and their applications:

1	Head	To cook	Jellied meat, Pot-au-feu
2	Neck	Stewing, roasting, salt and grill	Chops and smoked pork
3	Shoulder	Roasting and cooking	Roast pork, Ragout
4	Chop	Stewing, roasting, salt and grill	Chops, smoked pork
5	Filet	Short roasted and grilled	Medallions
6	Belly	Cooking and grill	Pot-au-feu, Spareribs, Ribs
7	Ham	Roasting and salt	Escalope and Ham
8	Pork knuckle	Cooking, roasting, salt and grill	Knuckle and salt knuckle
9	Paws	To cook	Jellied meat

The sheep:

- Sheep meat (older than 2 years) is salmon coloured or brick red
- Like for pork's also for sheep's, just one week to hang, but not more.
- For **wether**, (castrated sheep's) red-to-red brown coloured meat, streaky and strong muscles with substantial own taste
- For **lamb**, just a few own taste, soft bones, the age for slaughtering is 8 month for lambs and for sheep's 12 month



The parts from the pork and their applications:

1)	Head	To cook	Jellied meat
2)	Neck	To cook	Ragout, Pot-au-feu
3)	Crest	Cooking and stewing	Ragout, Irish Stew
4)	Loin or chop	Roasting and grill	Chops
5)	Leg	Roasting and stewing	Roast lamb
6)	Belly	To cook	Ragout, Pot-au-feu
7)	Breast	To cook	Ragout, Pot-au-feu,
8)	Shoulder	Roasting and cooking	Roast lamb, Ragout, Kebab