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**Burke**

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(54) **MEAT AGING PROCESS**

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See application file for complete search history.

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(57) **ABSTRACT**

A process for dry aging meat uses an enclosed, atmosphere controlled room with forced circulation, containing a stainless steel salt rack with a salt brick stack covering one wall. Each brick has a narrow width compared to its length for increased surface area and the salt rack is spaced from the wall for circulation around the bricks. A plurality of unwrapped and uncovered meat piece are loaded onto a meat rack in the room, spaced far from the salt rack and on a timed cycle of days that is a fraction of the total number of days for aging, the meat pieces are moved ever closer to the salt rack until finally, after the expiration of the total selected number of days for the dry aging, they are removed from the aging room for use.

**17 Claims, 3 Drawing Sheets**

