

# Processing Capabilities

*Stampede Meat, Inc. - Center of the Plate Specialists*



**Our facilities were designed to offer utmost flexibility. Please, challenge us with your tough projects!**

## **Precision Cutting:**

- Intelligent mechanized portioning
- High speed saw
- Precision band saw
- Mechanized uniform thickness
- High speed 2 or 3 dimensional dicer
- Hand
  - Maximum yield or uniform thickness

## **Other Mechanical:**

- Jaccard tenderizing
- Cubing
- Flattening
  - Even thickness
  - Tenderization
- Forming
  - Standard or tenderform
  - Wide range of shapes
- Molding
- Bisecting

## **Cooking:**

- In-bag system
- Long cycle for maximum tenderness and minimal moisture purge
- Sorted by piece size to minimize over-cooking
- Shrink wrapped to minimize moisture loss from meat

## **Exterior application:**

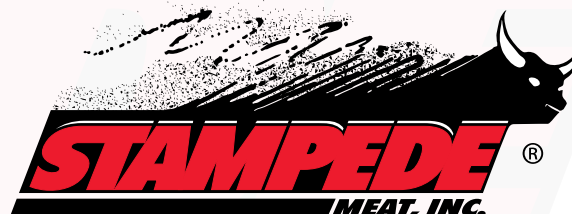
- Dry rub
- Batter & Breading
  - American or J crumb or flour
  - Uniform or random appearance
- Cornstarch coating
- Bacon-wrapped
- Glazed
- Packed with sauce
- Paste coating

## **Packaging:**

- Individual portion vacuum
- Multiple portion vacuum
- Tray
  - Cavity or flat
- Layer
- IQF
- Retail

## **Marination:**

- Injection
- Vacuum tumbling
- Massage
- Spray
- Static



Toll Free: 800-353-0933 • Fax: 888-376-9349 • 7351 South 78th Avenue • Bridgeview, Illinois 60455

[www.stampedemeat.com](http://www.stampedemeat.com)