

Description of the method as of October 2019

Hip - Häng II for beef

The tenderloin is cut out of the carcass while it is still warm from slaughter.

Further progress of the beef fillet:

The tenderloin is cut (trimmed) to fit the customer.

The fillet is packed with the Pi-Vac packing machine (see photos).

For this purpose, the special, elastic, tube-like packaging is wetted with sterile water on its inside during the packaging process to enable the fillet to be sucked into the packaging tube with its thick side first (all done automatically by the packaging machine). Since the piece of meat is still warm from slaughter and deformable, and the packaging tube acts on the meat with great radial pressure, this gives the fillet an almost cylindrical shape. In addition, the muscle is stretched in length.

The packaging is then sealed airtight on both sides with clips.

Advantages of the process:

The weight loss of the fillet due to cooling (at least 2 percent) is avoided (beef fillet approx. 2.5 kg, of which 2 % = 50 grams).

About 40 grams of sterile water are added per pack, which is immediately and evenly absorbed by the fillet while it is still warm from slaughter.

The "trimmings" (cuttings) from the trimming of the fillets can probably be sold better and at a good price (+ 0.30 € to + 0.50 €) in Germany, because the sausage made from them simply tastes better. There is also no need for foreign phosphate in hot meat processing (products are also suitable for neurodermatitis sufferers).

Because the fillet is "stretched" in length during packaging and radial pressure is then applied to the meat, the muscle fiber cannot contract / almost cannot contract during the subsequent normal cooling process. This almost completely avoids the so-called "cold shortening".

Because the packaging gives the fillet a more cylindrical shape, more and also more uniform steaks can be cut from the fillet after storage and maturing.

Because the initial bacterial count of meat packed in this way at the slaughterhouse temperature is considerably lower, the shelf life in the packaging is always significantly (approx. 30%) longer than in shrink bag packaging in the cold meat process.

Because no vacuum packaging is necessary, the enzyme system of the meat is preserved longer and favors maturation.

Disproportionate growth of lactic acid bacteria (as often occurs with particularly lean meat such as beef fillet due to vacuum) is prevented, as oxygen absorption in the packaging does not occur due to vacuuming, but rather naturally through the myoglobin of the meat itself.

The colour retention of the meat after opening is much better. Warm meat is simply much more stable in colour (there are never "returns" from the sale because of gray spots).

When opening such a package after maturing, the meat smells pleasantly fresh meat; not sour at all.

Of course, special mention must be made of the special taste of "warm meat" or better "hot boned meat". Any experienced butcher will tell you that this taste cannot be topped. These aroma substances are bound in the meat by the immediate slaughter warm packing. In terms of taste, the "dry aged" product is at least equal but with a better meat flavour and juicier and also without the high losses that occur with dry aged.

The additional profit through weight advantage is at least 1,80 € per fillet.

Due to the more uniform shape of the fillet, about 2 steaks more can be cut from the fillet (see attached photos).

With so many advantages, there are bound to be a few disadvantages:

In principle, the meat must still be warm from slaughter (maximum 6 hours after killing the animal; better less) when packed. One must have therefore access to the slaughter-warm animal bodies.

It is also necessary to know which carcasses are to be cut and which are not to be cut, i.e. sold as half animals or quarters.

Only a few farms have these possibilities.

The veterinary inspection of the animals must have taken place before cutting (i.e. within the time frame).

"Handling" meat warm from slaughter takes some getting used to for inexperienced butchers, at least initially.

The space to set up a Pi-Vac packing machine, cutting table and packing table for labeling with clipping machine for closing the packages in or near the slaughter room must be given. Often the area between "end of slaughter line" before reaching the cold rooms is suitable for this purpose.

If the fillets are sold whole, i.e. not unpacked again in-house for further processing, the buyer must be provided with appropriate information and involved in the process.

Even if something is clearly better than before, it is still "different" and that needs to be communicated (but that will come after the first tasting).



Further progress of the beef half:

After the beef tenderloin has been cut out of the half carcass while it is still warm from slaughter, a previously inapplicable option arises:

The rearmost dorsal vertebra of the roast beef is cut horizontally (see photos).



The entire weight of the roast beef and the forequarter is then borne only by the muscle fiber.

It has proven advantageous to also trim the flanks / lobes slightly, so that the ribs also sink down a little.



Due to the inherent weight of the roast beef and forequarter, the muscle fiber of the roast beef and steak rump can contract significantly less or not at all during subsequent cooling (hardly any cold shortening).

In terms of the tenderness of the steaks, this method is at least equal to the well-known Hipp Häng, possibly even better.

In terms of work / effort, this method is much easier and faster and can be done with much less effort.

This can best be judged by experienced butchers who have already worked with the well-known Hipp Häng method.

The steaks of the Hip Hang 2 method are noticeably softer after maturing for two weeks, especially the steaks from the hip.