Lean Finely Textured Beef for School Lunches?
Artifacts

Last year, American’s enjoyed 52 billion pounds of 100% real beef of all kinds.
Artifacts

For the past 20 years, Finely Textured Beef has been part of our food supply.
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If we eliminate this option, we would waste **25 POUNDS** of 100% quality ground beef per animal.
80% of CONSUMERS believe they should have a choice when shopping for ground beef products.
Artifacts

- It's 100% beef and processed from beef trimmed from steaks and roasts.
- The process removes the fat from the meat, resulting in a 94-97% lean beef.
- Ammonium hydroxide is only one part of the robust food safety system.
- Ammonium hydroxide is found naturally in all proteins we eat — plant or animal — and one of its roles is to prohibit bacteria from forming.
- Ammonium hydroxide is widely used in everyday cooking from baking powder to cheese to chocolate.

Lean Beef Trimmings are Nutritious, Substantially Identical to 90% Lean Ground Beef.

They are a good or excellent source of protein, iron, zinc and many B-vitamins.

Bun — 2 oz = 50 mg (440 ppm*)
Bacon — 1 oz = 16 mg (160 ppm)
Condiments — 2 oz = 50 mg (400 ppm)
Cheese — .8 oz = 38 mg (813 ppm)
Beef — 1.6 oz = 20 mg (200 ppm)

To provide perspective, ammonium hydroxide-based compounds can be found in every component of a bacon cheeseburger (bun, bacon, cheese, condiments, and beef) between the naturally occurring levels and small amounts used to make food safer.

*ppm = parts per million of ammonium hydroxide

GET THE FACTS

Visit www.beefisbeef.com for more information.
WHERE IS IT FOUND?

burgers
meatloaf

bologna
hot dogs

taco filling
meatballs

HOW IS IT LABELED?

Some companies may soon include "lean finely textured beef" on their product labels, and Congress recently introduced a bill to require labeling. Right now the USDA does not require any disclosure, because the product is considered the same as beef.

Manufacturers must always label "mechanically separated" pork, chicken or turkey on the ingredients list. According to the American Meat Institute, the product is no longer typically used in chicken nuggets (McDonald's has repeatedly claimed that its chicken nuggets only contain chicken breast meat).

Is labeled the same way as any other meat – such as "beef" or "ground pork."

HEALTH CONCERNS?

Trimmings are typically collected from more bacteria-prone parts of the cow, but treatment with ammonia is supposed to kill pathogens. In 2009 some beef products have tested positive for E. coli and salmonella, but the USDA says it has modified inspection processes since then to address safety concerns. The USDA continues to "affirm the safety of Lean Finely Textured Beef product for all consumers."

Mechanically separated beef was prohibited for use as human food in 2004 due to concerns that spinal tissue (potentially carrying mad cow disease) could get mixed into the meat. Mechanically separated poultry and pork are still allowed.

The USDA requires that the spinal cord be removed before processing the neck bones and backbones, so that pieces do not get mixed into the meat.
Lean Finely Textured Beef

WHAT DOES IT LOOK LIKE?

WHAT ELSE IS IT CALLED?


WHAT IS IT?

Processed beef trimmings and recovered materials from meat carcasses, like fat and connective tissue.

HOW IS IT MADE?

Trimmings are heated to 100°F and spun inside a centrifuge to separate the meat from the fat. After the fat is removed, the remaining beef bits are treated with ammonia hydroxide to kill bacteria such as E. coli or salmonella. They are then ground up, frozen into blocks and added to other beef products.

Mechanically Separated Meat

"White slime," in the popular press.

WHAT ELSE IS IT CALLED?

A "paste-like and batter-like meat product" made from mechanically removing meat from animal bones.

WHAT IS IT?

Carcasses are forced through "a sieve or similar device under high pressure to separate bone from the edible tissue." The remaining fragments (the USDA limits how many bits of bone are acceptable) are ground up into a paste and added to other processed meats.

HOW IS IT MADE?

Without grinding, crushing or pulverizing the bone itself, a machine removes edible tissue from beef and pork bones. If the resulting bits have more than 150 mg of calcium per 100 grams (indicating the presence of bones) they must be labeled "mechanically separated" meat.

Advanced Meat Recovery

WHAT ELSE IS IT CALLED?

Pieces of meat that have been scraped, shaved, or pressed off the bone by special machinery.

WHAT IS IT?

WHAT IS IT MADE?

HOW IS IT MADE?
Artifacts

70 Percent of Ground Beef at Supermarkets Contains ‘Pink Slime’

Partners in ‘Slime’
Feds keep buying ammonia-treated ground beef for school lunches

Schools Can Opt Out of 'Pink Slime' Beef

'Pink slime' to be dropped from some school lunches
Artifacts

1. After meat is butchered, fat trimmings with meat left on them — which has been estimated at 25 percent of a beef carcass — are heated to about 100 degrees to soften the fat.

2. The trimmings are spun in a centrifuge to get rid of the fat.

3. The lean meat product is treated with food-grade ammonium hydroxide gas to kill bacteria. Ammonium hydroxide is used in many food products including cheese, baked goods and pudding.

4. The product is flash-frozen and pressed.

5. It is then mixed into meat products such as ground beef, sausage and lunch meat.
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HOW IT’S MADE:

A. ENTRAILS, FAT, MUSCLE, ETC SIMMERED OVER LOW HEAT TO PARTLY SEPARATE THE FAT FROM MUSCLE.

B. CENTRIFUGES FINISH THE SEPARATION.

C. SPRAYED WITH NH3 (AMMONIA GAS) TO KILL MOST OF THE BACTERIA AND GET RID OF MOST OF THE OFFENSIVE ODOR.

D. COMPRESSED INTO PINK SLIME AND ADDED TO THE MEAT.

AND AN ESTIMATED 70% OF PROCESSED RED MEAT IS CHOCK FULL OF THE STUFF
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IF SCHOOL LUNCH PROGRAMS OPT OUT, WHAT ARE WE GOING TO DO WITH ALL THAT...

AIEEEE!!
PINK SLIME!!

IRAN

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Sun Sentinel
we won't be taking pink slime out of our ground beef
BECAUSE WE NEVER PUT IT IN

March 24, 2012
This week, many of our competitors made headlines by promising to transition away from selling ground beef containing the ammonia-treated filler known as "pink slime." Many have done this, they say, because of your reactions to growing media attention.

At fresh&easy, we have never, would never, and will never use "pink slime" in our ground beef. We believe in fresh quality products you can trust, which is also why we never use high-fructose corn syrup, added trans fats, artificial colors or flavors in any fresh&easy brand products. Not because we took a poll or reacted to a headline, but because we’re feeding your families and our families with what we put on our shelves.

Thank you for shopping with us!