

# Meat

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BEST  
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**Can Michael Taylor deliver on his promise of science-based inspection?**





Calumet Diversified Meats' pork loin was the best product in the processed meat (foodservice) category.

## PROCESSED MEAT—Foodservice

### Going where no pork has gone before

Jerry Klein was annoyed every time he read a restaurant menu. He saw Prime rib, he saw filet mignon. What he did not see was pork.

So he put his staff at Calumet Diversified Meats Inc. to work on creating a pork product that would rival top-notch beef items on restaurant menus.

The result: *Prime Rack of Pork Loin*, a product that is available in upper middle-class restaurants and through caterers. The pork loin is the winner in this category.

"Pork never gets the attention it deserves," says Klein, president of the Kenosha, Wis.-based company. "There were hardly any pork entrees on fine-dining restaurant menus. I wanted to do something different. I wanted to focus the product where pork is not featured."

After experimenting with different ways of preparing the product, Klein

settled on a seasoned pork product without the tenderloin and with surface fat trimmed to less than one-fourth inch. The product contains up to 18 percent solution of water, salt, sodium phosphate and lemon juice concentrate.

Klein says the pork loin has met with considerable success since its introduction in October 1993. He recalled trying to convince the chef at a Chicago-area restaurant to put the pork loin on his menu. The chef initially hesitated, but later decided to try it.

"[The chef] fell in love with the pork loin," Klein notes. "It is now one of his signature items."

"Once people see and taste [the pork loin], it is all over with," he adds. "They fall in love with it. It is moist and the appearance is phenomenal. People forget it's pork."

"Anytime we give a distributor the pork loin to sell, we get the same question: 'Where do I go with it?' We always tell them: 'Fine dining restaurants.'"

That way, Klein will not be annoyed again.

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