

Inventions & Innovation Emerging Technology

Hydrodyne Process for Tenderizing Meat

The hydrodyne process offers a unique way of tenderizing meat, particularly tougher meat with less fat. The innovative new technology reduces beef tenderization time from weeks to a fraction of a second by using hydrodynamic shock waves. The process can increase beef tenderness in tougher meat cuts by as much as 72% without changing natural appearance, texture, or flavor.



Contact

*Hydrodyne, Inc.
988 Boulevard of the Arts
Sarasota, FL 34236*

*Contact: John B. Long
Telephone: 941-954-6562
Email: stan.klapper@hydrodyne-tender.com*



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