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(12) **United States Design Patent** (10) **Patent No.:** **US D903,226 S**
Meyer et al. (45) **Date of Patent:** **** Dec. 1, 2020**

(54) **FROZEN RAW MEAT PRODUCT**
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(73) Assignee: **The Paget Group, Inc.**, Madison, WI (US)
(**) Term: **15 Years**
(21) Appl. No.: **29/648,724**
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(51) **LOC (12) Cl.** **01-01**
(52) **U.S. Cl.**
USPC **D1/101**
(58) **Field of Classification Search**
USPC D1/100–130, 199; 426/5, 76, 87, 92, 94, 426/95, 101, 103, 104, 108, 134, 426/138–139, 143, 144, 279, 282, 283, 426/391, 514, 549, 559, 560, 660, 808; D30/60; D11/1, 86; D21/386, 658
CPC B62D 3/11; B65D 81/343; A47J 37/043; A47J 37/049; A47J 43/18; A22C 17/006; A22C 13/0013; A23L 1/164; A23L 1/005; A23B 4/10
See application file for complete search history.

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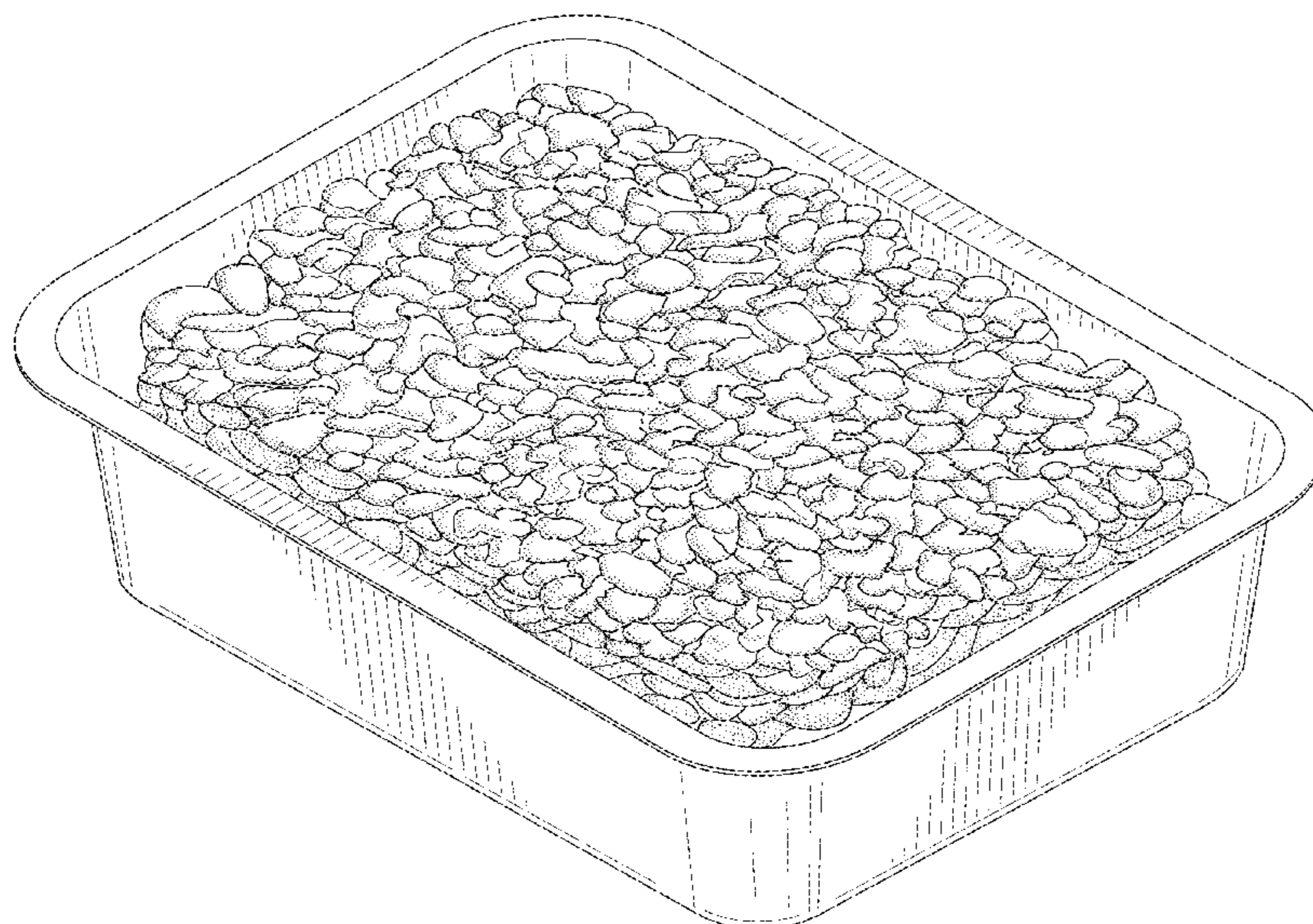
(57) **CLAIM**

The ornamental design for a frozen raw meat product, as shown and described.

DESCRIPTION

FIG. 1 is a perspective view of a frozen raw meat product, showing our new design;
FIG. 2 is a top plan view thereof;
FIG. 3 is a bottom plan view thereof;
FIG. 4 is a front elevation thereof;
FIG. 5 is a rear elevation thereof;
FIG. 6 is a left side elevation view thereof; and,
FIG. 7 is a right side elevation view thereof.

1 Claim, 5 Drawing Sheets



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Screen shots of third party products found on the Internet, including “Chatel Farms Ground Beef Individually Frozen,” “ASDA Prime Cuts Lean Beef Mince,” and “The Butcher’s Market Beef Steak Mince Typically under 12% Fat 900g”, 2 pgs.

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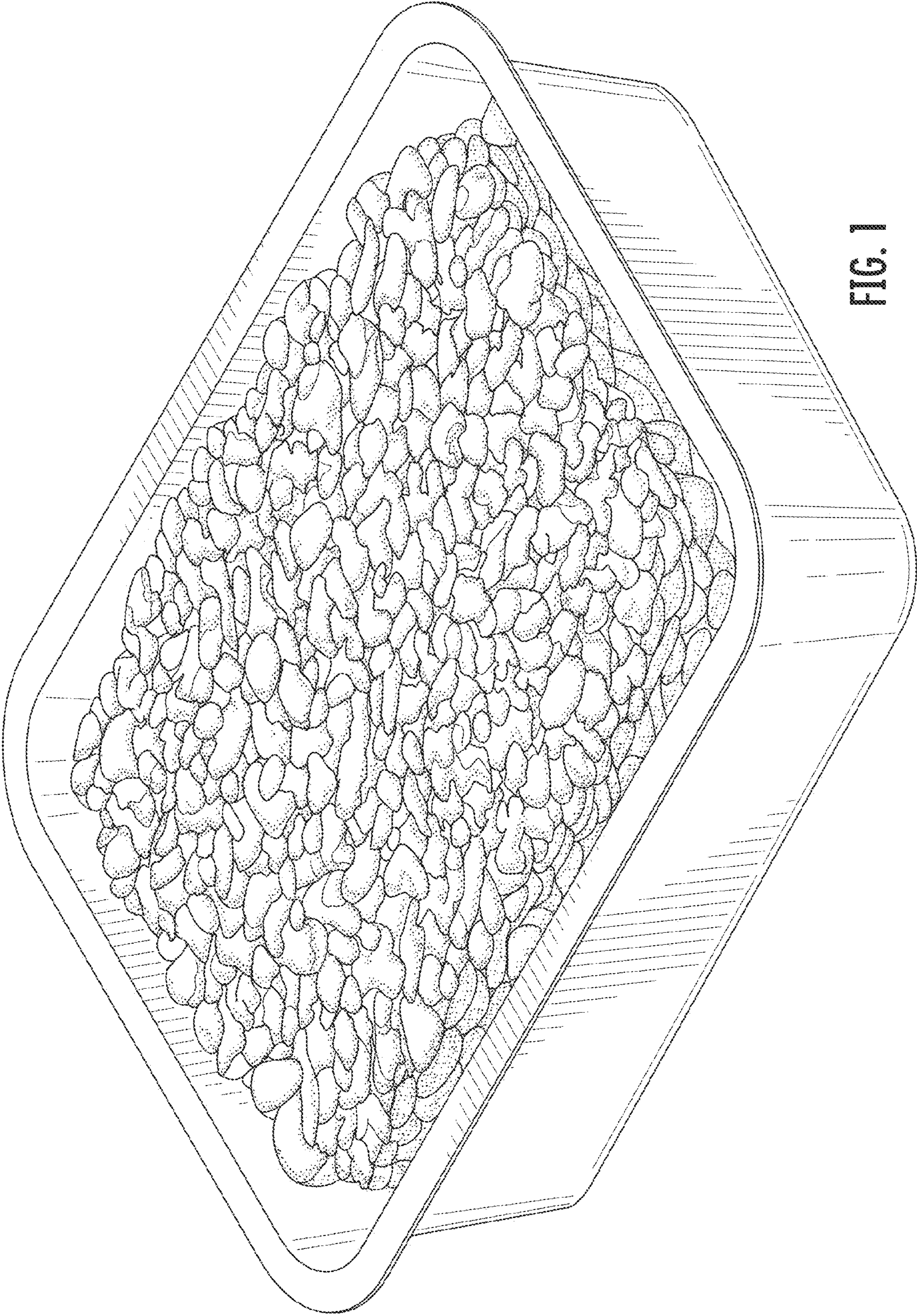


FIG. 1

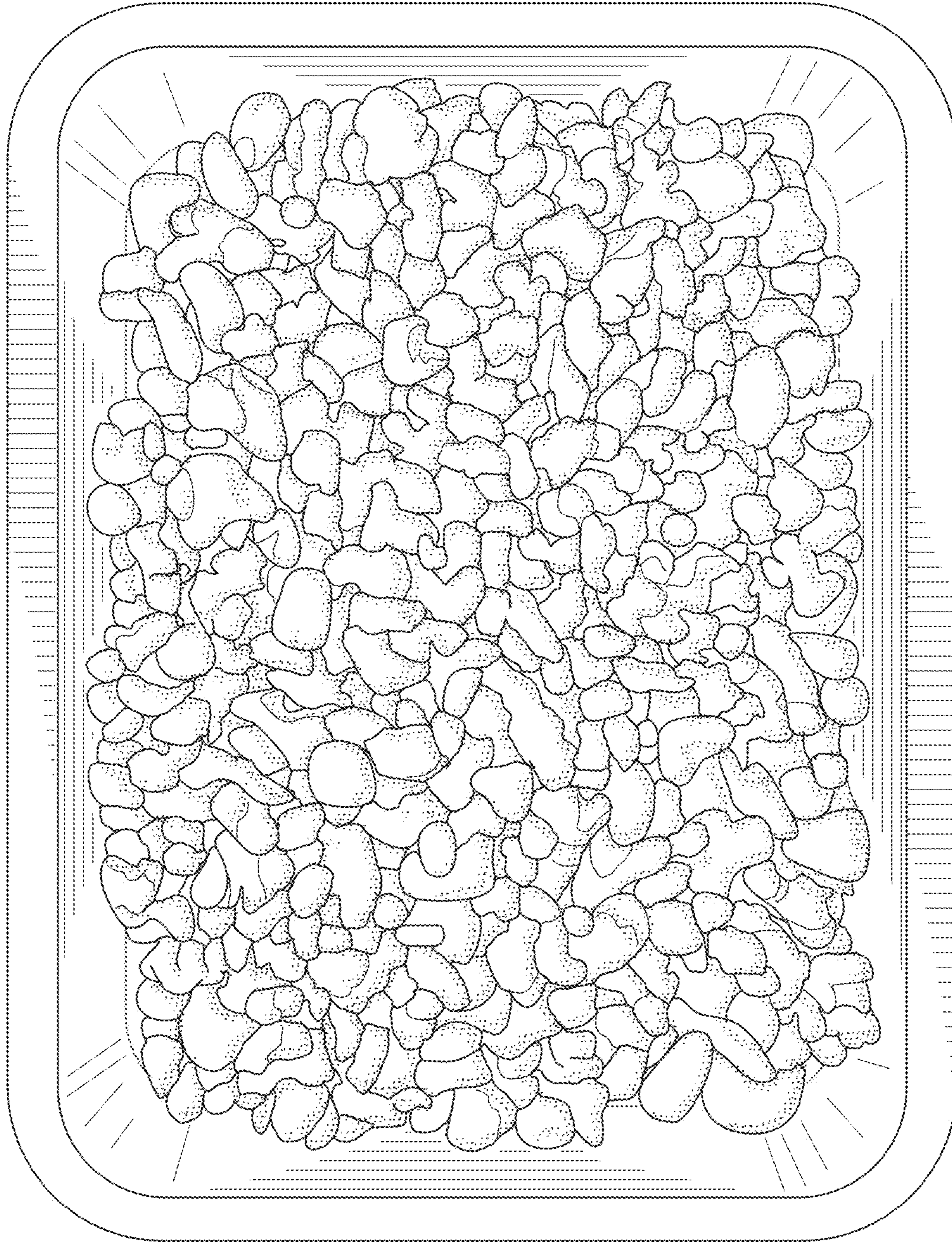


FIG. 2

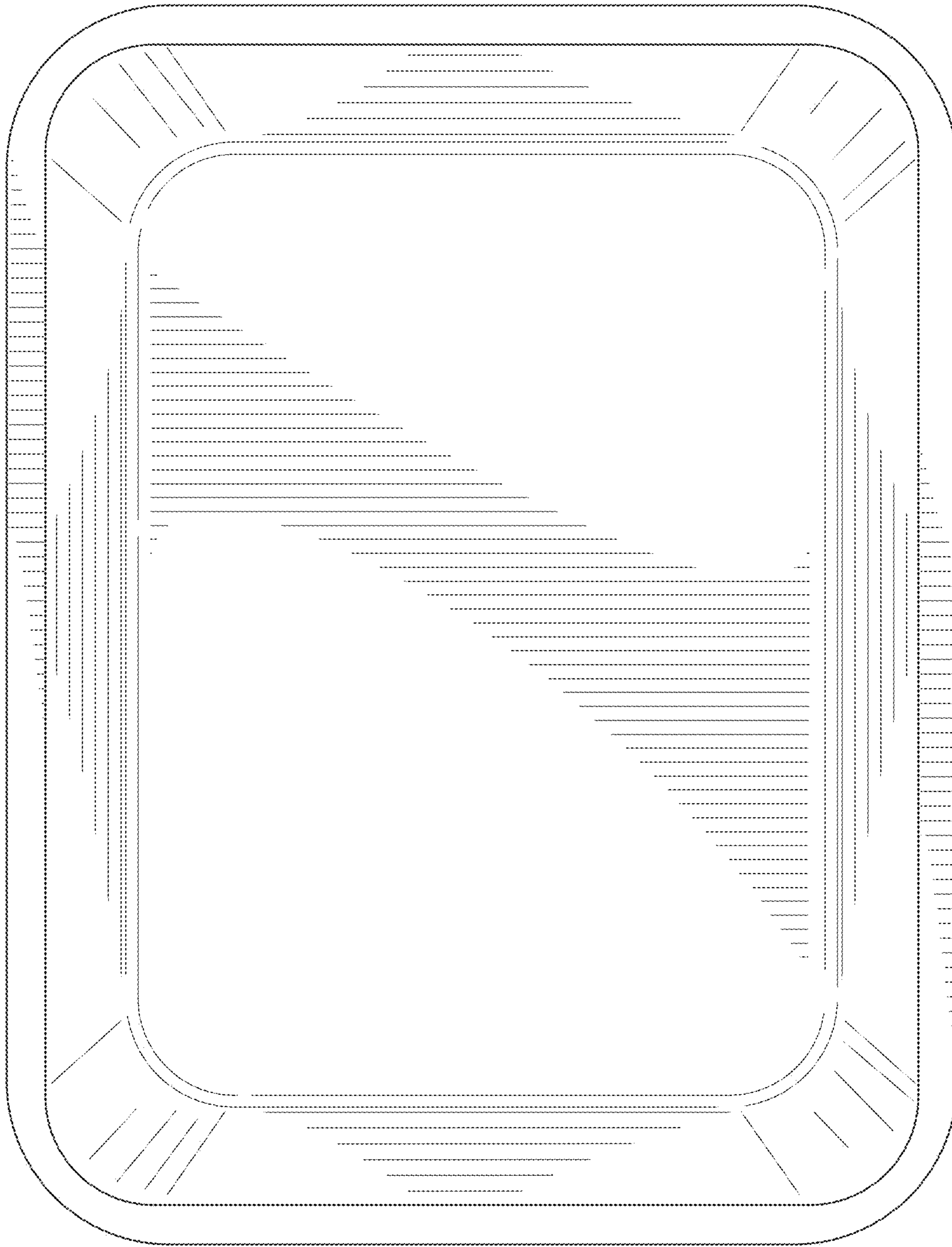


FIG. 3

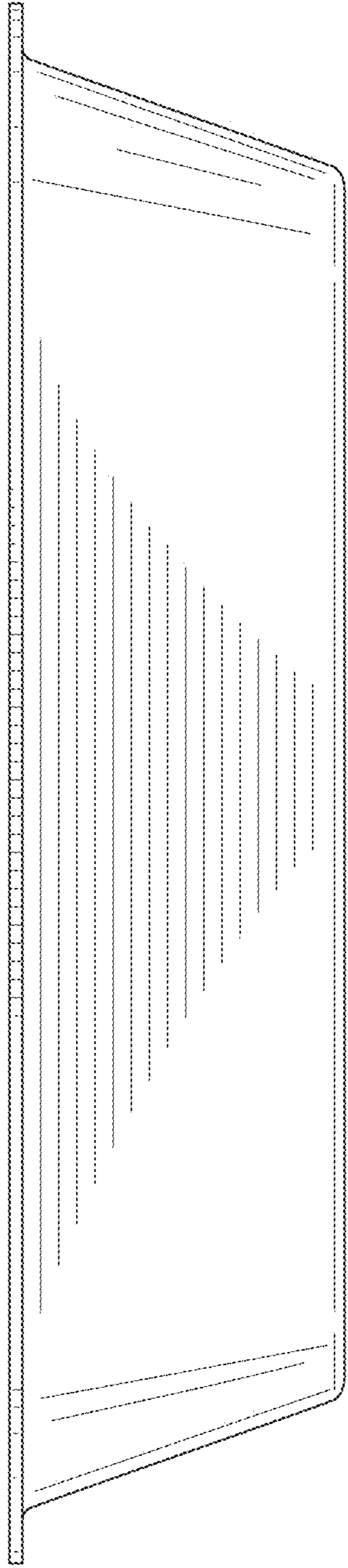


FIG. 4

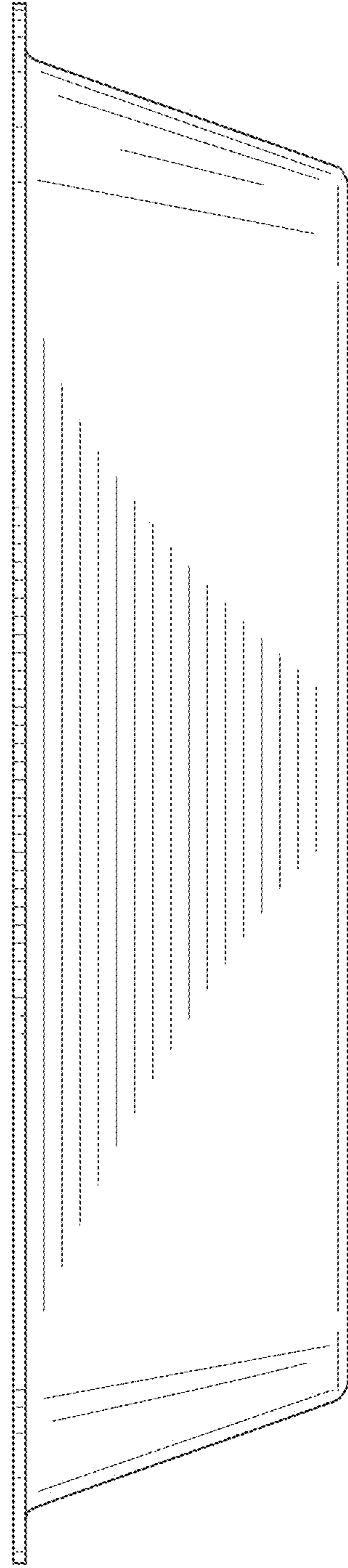


FIG. 5

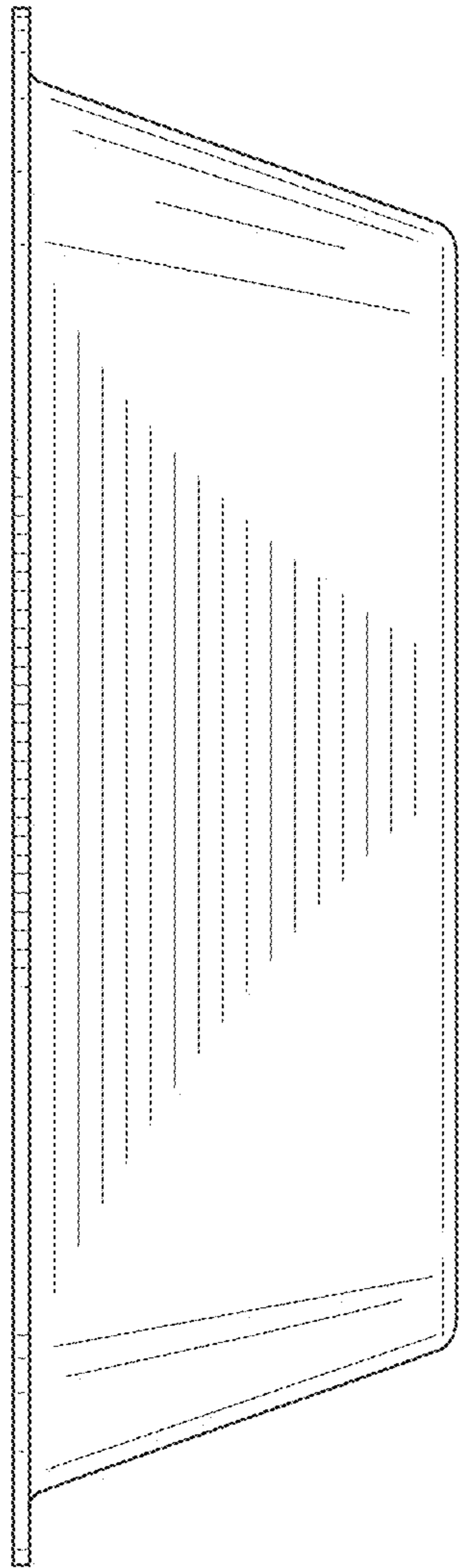


FIG. 6

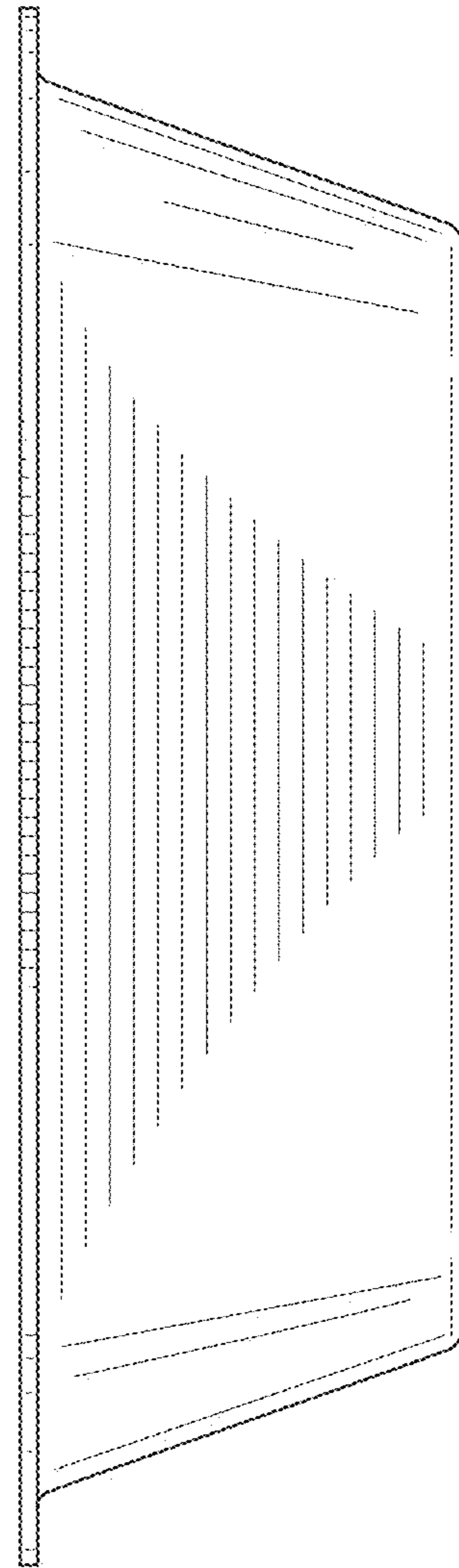


FIG. 7