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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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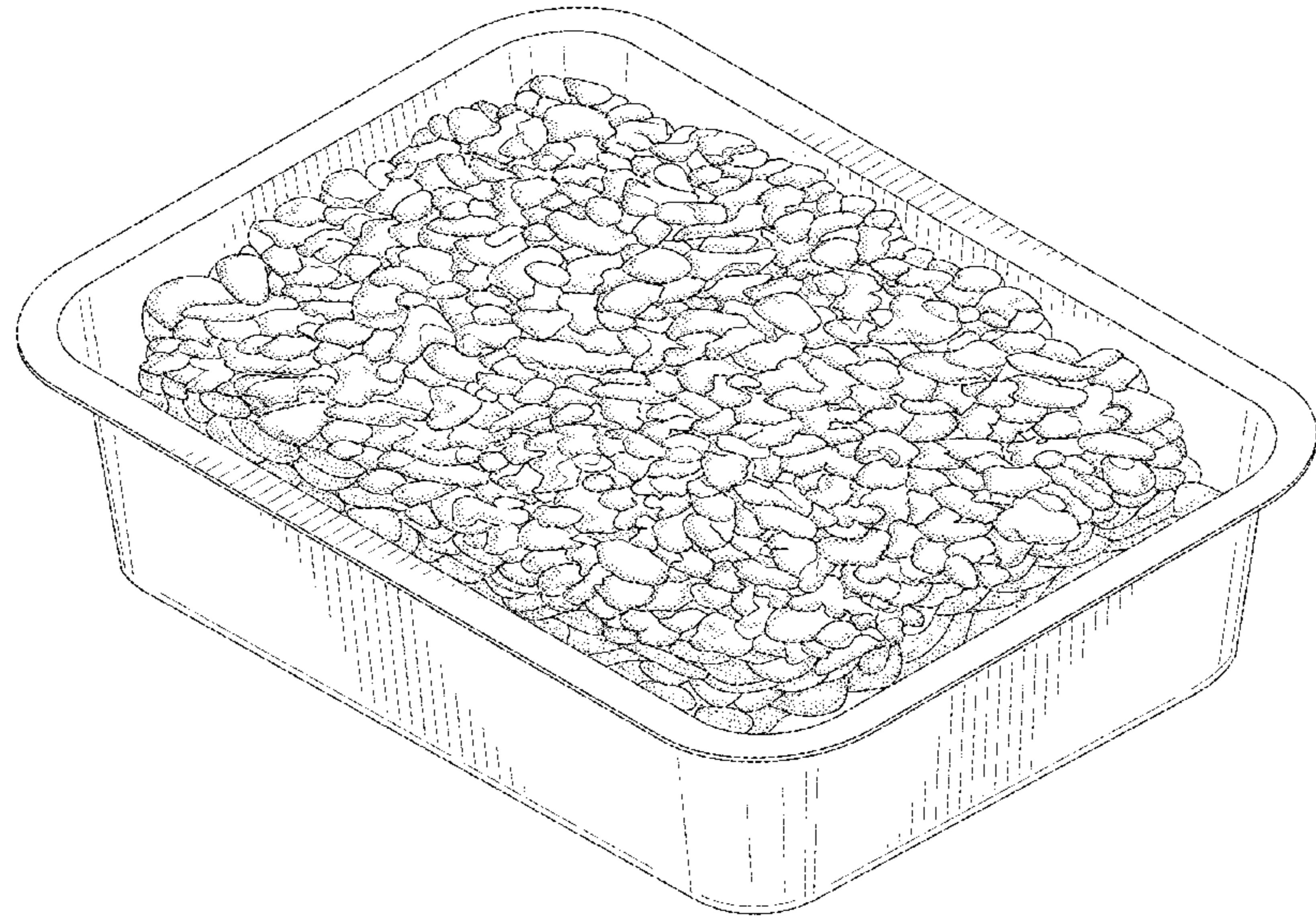
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(57) **CLAIM**
The ornamental design for a frozen raw meat product, as shown and described.

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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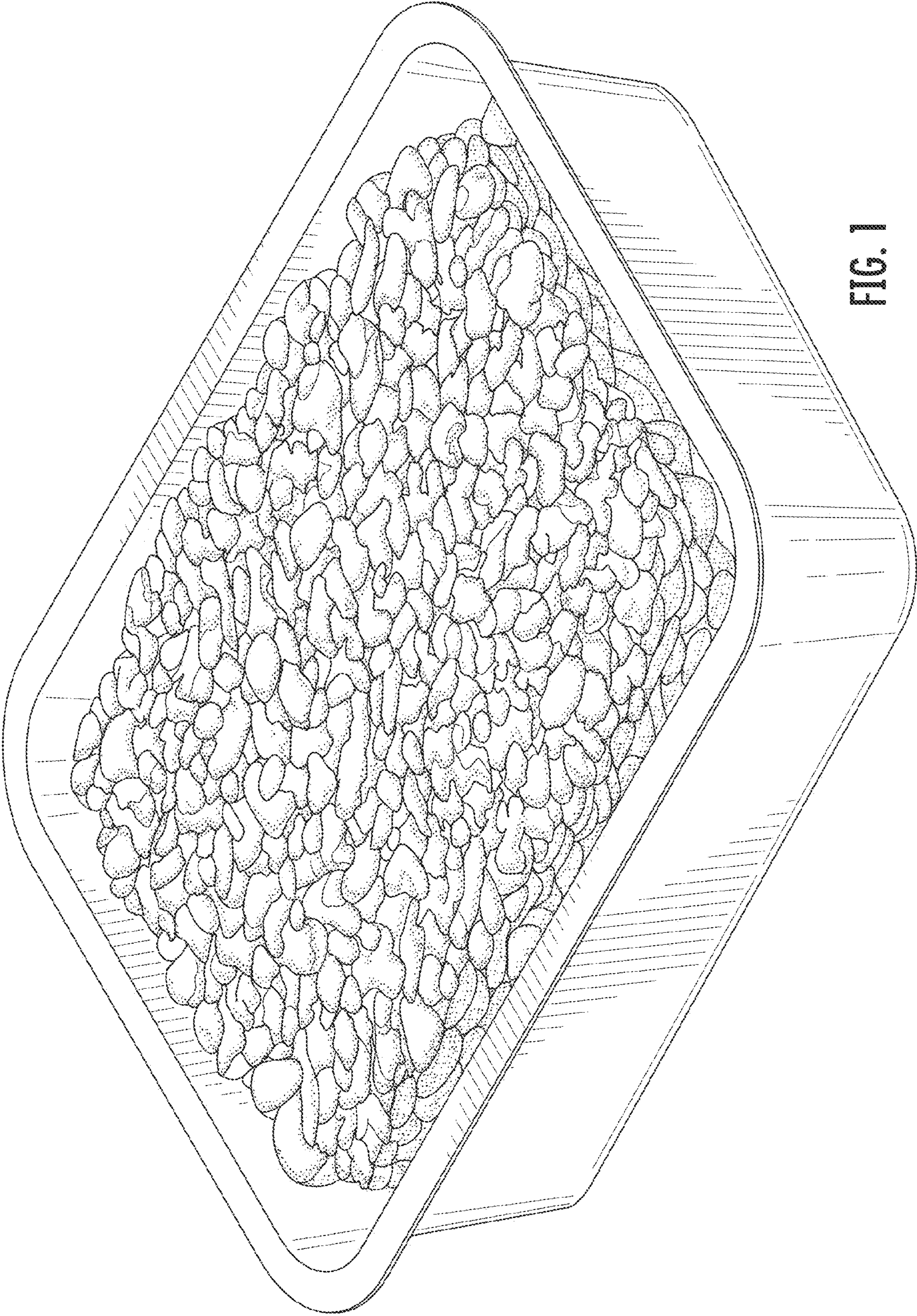


FIG. 1

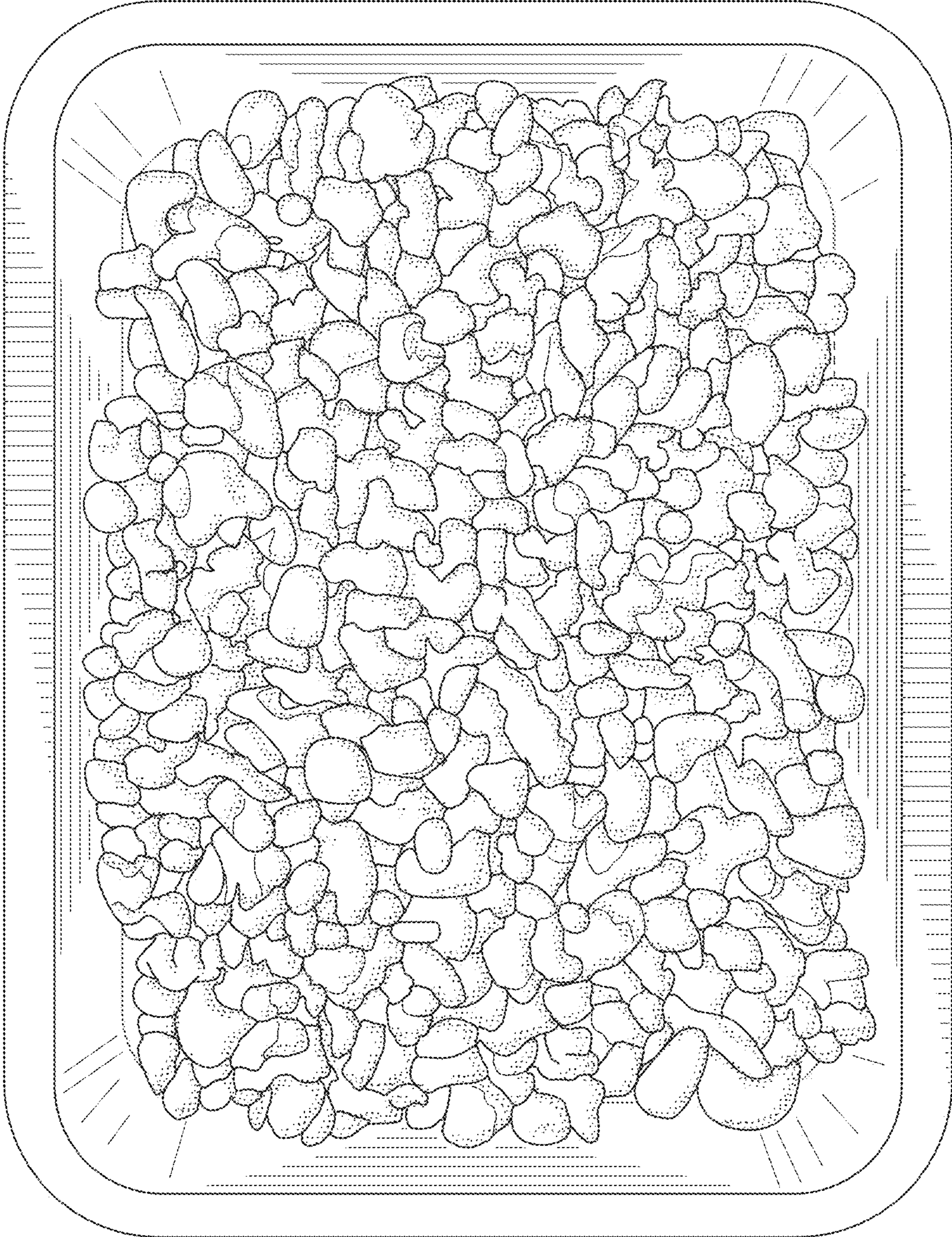


FIG. 2

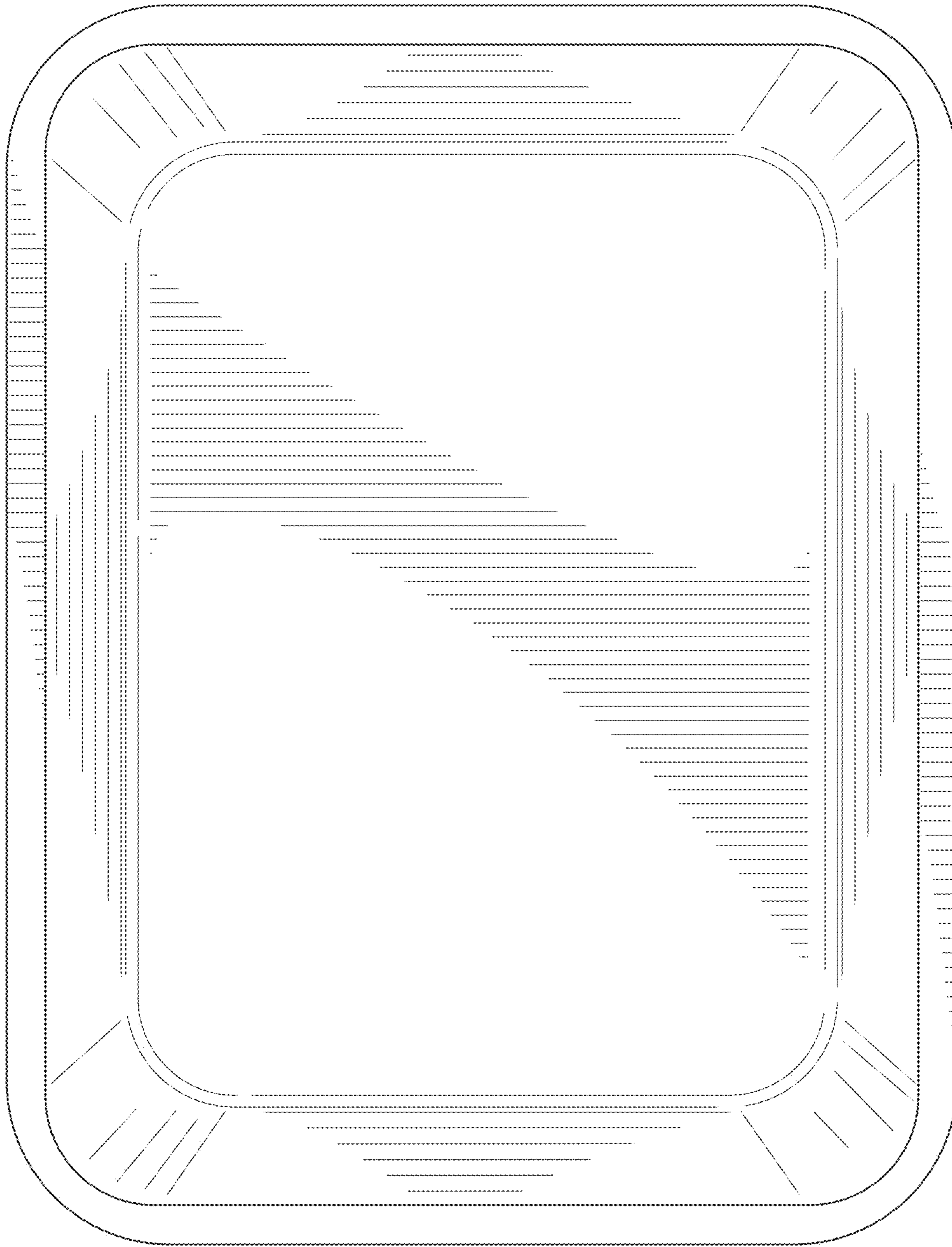


FIG. 3

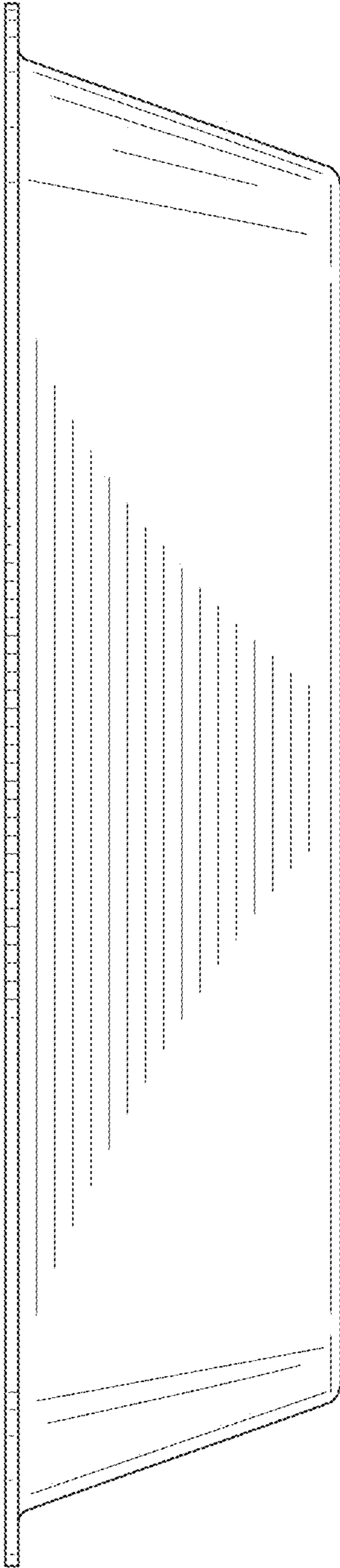


FIG. 4

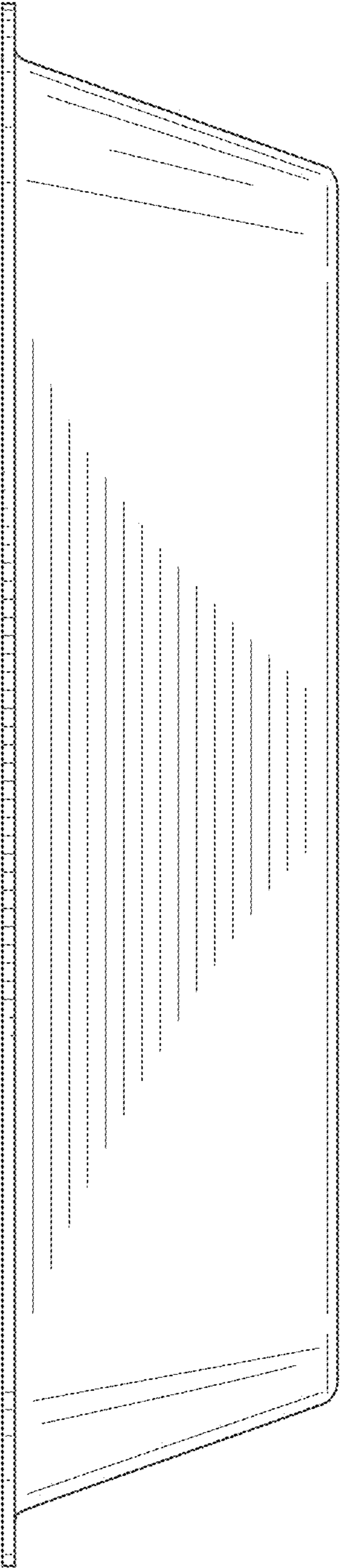


FIG. 5

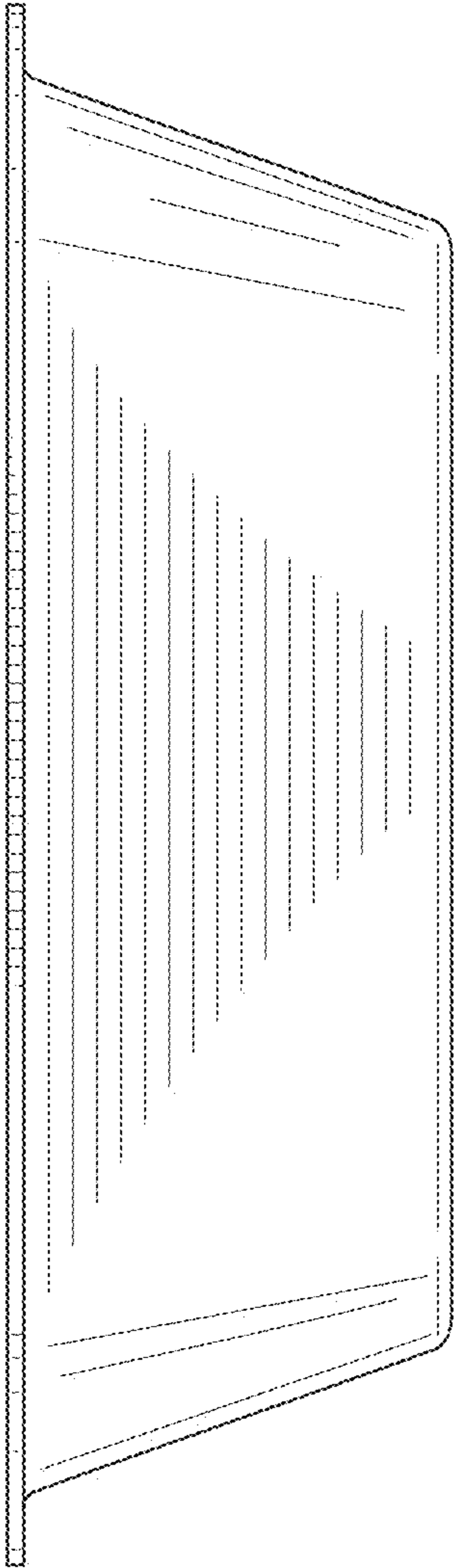


FIG. 6

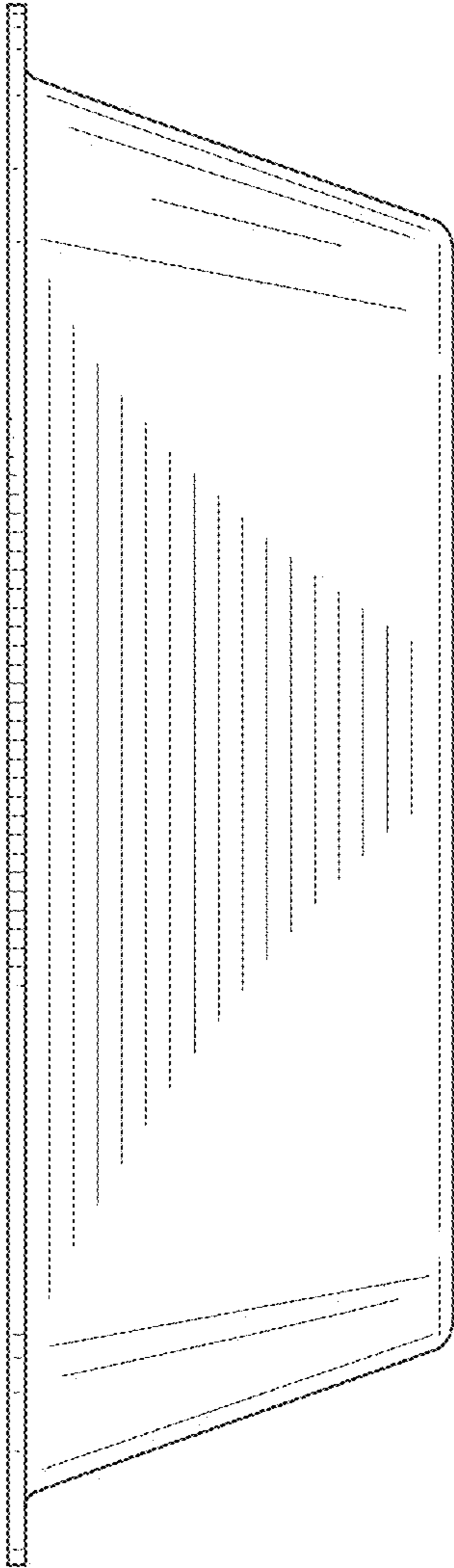


FIG. 7