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[54] **RUMINANT FEED AND METHOD FOR MAKING**

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[58] **Field of Search** 426/2, 623, 807, 426/93, 98, 103, 630

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[57] **ABSTRACT**

A ruminally inert fat for a ruminant feed is made by applying reducing sugars to oilseed meats and heating to induce non-enzymatic browning. The process is controlled to ensure penetration of the reducing sugars into the interior of cracked oilseed meat prior to browning. The browning reaction renders the protein which surrounds the oil resistant to rumen bacterial degradation to thereby encapsulate the oil in a protective matrix.

41 Claims, 3 Drawing Sheets