

[54] PROCESS FOR THE PRODUCTION OF POWDERED PROTEIN MATERIALS FROM ANIMAL RAW MATERIAL

[75] Inventor: Tonni B. Madsen, Fredericia, Denmark

[73] Assignee: Danske Andelsslagteriernes Kodfoder-og Albuminfabrik, Lunderskov, Denmark

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Primary Examiner—Robert A. Yoncoskie
Attorney, Agent, or Firm—Fleit, Jacobson & Cohn

[57] ABSTRACT

Two powdered protein products are produced from animal raw material of varying composition, in particular offal from bacon factories and cattle slaughterhouses.

The offal is heat treated and separated mechanically into a fluid phase and a solid phase, which is powdered with subsequent removal of bone pieces to obtain the first protein powder. The fluid phase is separated into a sludge which is returned into the process, into a fat phase—which is processed into technical fat and into a size phase which is spray-dried separately in order to obtain the second protein powder. The powders produced are free flowing without any lumping tendency. The first powder has a protein content which corresponds to the content of conventionally produced meat-bone meal, whereas the second powder has a high protein content and has gluing properties and may therefore be used as a gluing agent or as a protein supplement for fodder.

7 Claims, No Drawings