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(54) **ALCOHOLIC BEVERAGES DERIVED FROM ANIMAL EXTRACT, AND METHODS FOR THE PRODUCTION THEREOF**

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See application file for complete search history.

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(57) **ABSTRACT**

A method for producing a beverage, comprising the steps of providing an aqueous animal extract, fermenting said aqueous animal extract with lactic acid bacteria, and fermenting the product of lactic acid bacteria fermentation with yeast fermentation, to produce an alcoholic beverage. Additional ingredients may be added for flavor or to enhance the fermentation process. In particular, a saccharide source may be added to control resulting alcohol content.

52 Claims, 7 Drawing Sheets