

[54] **PROCESS OF PREPARING PET FOOD WITH IMPROVED CHARACTERISTICS**

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[58] **Field of Search** **426/641, 657, 480, 513, 426/805, 521**

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[57] **ABSTRACT**

Pet food can be prepared from animal flesh by a process which includes separation of the flesh portions of the animal from it's bones during a deboning step. This yields a fibrous paste to which is added a quantity of hydrolyzed milk protein. The hydrolyzed milk protein is thoroughly mixed with the fibrous paste. A quantity of salt is then added to the mixture of the hydrolyzed protein and the fibrous paste, and a second mixing is utilized to thoroughly mix the salt into the mixture of the hydrolyzed milk protein and the fibrous paste. The final mixture is then placed into an appropriate mold of a desirable shape. The molded mixture is then quickly heated to 140° F. to heat set the mixture into the mold, and to heat kill any enzymes or micro organisms present in the mixture.

16 Claims, No Drawings