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[54] **EXTRUDED DOG TREAT FOOD PRODUCT HAVING IMPROVED RESISTANCE TO BREAKAGE**

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[58] **Field of Search** 426/805, 623, 426/630, 635, 448, 516, 74, 446, 465

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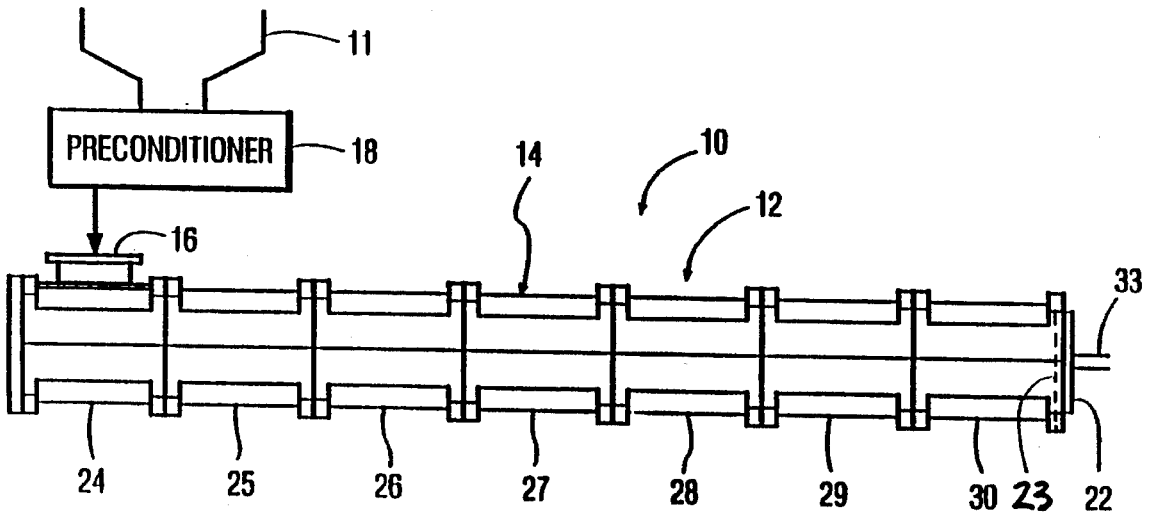
[57] **ABSTRACT**

A dog treat food product is disclosed which is extruded from a nutritionally balanced mixture of carbohydrate, protein, fat, vitamins and minerals. The dog treat food product exhibits improved resistance to breakage on impact by drying pieces of the extrudate under controlled conditions of humidity to a moisture level of between 6– 10% by weight at a relative humidity of about 5 to about 25%, a dry bulb temperature of about 150° to about 250° F., a wet bulb temperature of about 105° to about 150° F. and for at least 15 minutes.

7 Claims, 1 Drawing Sheet