

[54] **METHOD OF MAKING A DRY TYPE PET FOOD HAVING A MEAT-LIKE TEXTURE AND COMPOSITION THEREOF**

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[57] **ABSTRACT**

A method is described for producing a dry pet food having a moisture content less than 15 percent by weight. A substantially solid, marbled, meat-like texture is obtained that remains soft and elastic during normal storage for up to 24 months. The marbled texture and appearance is obtained by uneven cooking within a single dough processed at an average temperature between 145°F. and 190°F., said dough containing specific types of proteinaceous adhesives in conjunction with plasticizing agents and not more than a limited amount of amylaceous ingredients.

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[51] Int. Cl. **A23j 3/00**

[58] Field of Search **426/72, 805, 311, 272, 426/364, 213, 152, 343, 373, 380, 212**

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16 Claims, 1 Drawing Figure

