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Marino

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[54] **PET FOOD PREMIX PREPARATION**

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426/805

[58] Field of Search 426/805, 641,
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[57] **ABSTRACT**

A pet food premix product is provided, comprising a mixture of about 40 to 70 wt % of non-rendered meat and the balance at least one farinaceous and/or plant proteinaceous carrier substrate. One or more meats may be employed. A process is provided by which meat can be efficiently dehydrated and starch can be partially or completely gelatinized, then incorporated into an extruded dry or moist food at levels from 5 to 50% of a total formulation ration. The premix, when incorporated into an extruded pet food product, will increase its operational performance while delivering nutrients and palatability to the pet food product. In addition, a dried bakery product, is provided, which is useful as the farinaceous carrier substrate in the fabrication of the pet food premix product. The dried bakery product provides a naturally low pH pet food product having a pH in the range of about 5.7 to 6.4 and also unexpectedly provides an energy reduction in extrusion of pet food containing this ingredient.

20 Claims, No Drawings