desired texture, cereal flours are used in combination with a plasticizing polyol.

US 3,380,832 specifies an extrusion cooking method in which the starch can be omitted, if the cohesion within the product is ensured by a casein adhesive such as sodium casein. However, for a natural-like animal food product for carnivores, the presence of casein and other binders is undesirable.

Summary

In a first aspect of the present disclosure, there is provided a method for production of a meat-based, semi-moist animal food product by extrusion, characterized in that an extruder is charged with at least the following ingredients:

a) at least one component of the group dry meat, meat meal, dry fish, fish meal,
b) meat and/or fish,
c) optionally water or steam, where not introduced by or in combination with a) or b),

with the exclusion of cereals, cereal products, concentrated vegetable protein and binders, wherein the components a), b) and c) together make up at least 80% by weight of the mass of ingredients,
and in that the ingredients are mixed with supply of thermal and mechanical energy and are pressed through a die to form an extrudate, wherein in at least one zone of the extruder a pressure of 20 to 40 bar is built up and the mass is subjected to a temperature between 80 and 130°C for a time that is sufficient to comply with food-processing requirements.

In a second aspect of the present disclosure, there is provided a semi-moist animal food product obtainable by a method as defined herein, having a content of at least 80% by weight of meat components, with the exclusion of cereals, cereal products, concentrated vegetable protein and binders.

In a third aspect of the present disclosure, there is provided the use of the semi-moist animal food product as defined herein as cat food, dog food (complete animal food or snacks), or animal food for other carnivorous pets.

In a fourth aspect of the present disclosure, there is provided a packing unit for a semi-moist animal food product as defined herein, also in the use as defined herein, characterized in that the packaging unit, within a package volume contains a sauce (gravy) together with the semi-moist animal foodstuff, or separately in an additional compartment of the package.

Description

The object of the invention is therefore to provide a nutritionally suitable, natural animal food-meat-like, semi-moist animal foodstuff having a very high meat content, good acceptance and corresponding structure which does not contain cereal fractions or cereal products. In addition, the semi-moist animal foodstuff should be as free as possible from binders.

The object is achieved by a method for production of a meat-based, semi-moist animal food product by extrusion, in which an extruder is charged with at least the following ingredients:

a) at least one component of the group dry meat, meat meal, dry fish, fish meal,
b) meat and/or fish,

c) optionally water or steam, if a sufficient water content is not already provided by meat and/or fish,

with the exclusion of cereals, cereal products and concentrated vegetable protein, wherein the components a), b) and c) together make up at least 80% by weight of the mass of ingredients,

and in that the ingredients are mixed with supply of thermal and mechanical energy and are pressed through an extrusion die to form an extrudate, wherein in at least one zone of the extruder a pressure of 20 to 40