Claims

1. 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, ~~and~~ 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.

2. Method according to Claim 1, characterized in that the ingredients a) and/or b) are premixed with water or preconditioned with steam.

3. Method according to Claim 1 or 2, characterized in that the meat is used completely or in part in the frozen state.

4. Method according to any one of Claims 1 to 3, characterized in that the weight ratio of a) to b) without taking into account added water is greater than 0.8.

5. Method according to any one of Claims 1 to 4, characterized in that additives that are customary in the animal foodstuff industry are added, in particular flavourings, natural or synthetic dies, inactivated yeast or yeast extracts, plant extracts and/or plant concentrates, preservatives, ~~sugars,~~ functional ingredients but no binders such as carrageenan, gelatin, agar-agar, pectin, and no emulsifiers.

6. Method according to any one of Claims 1 to 5, characterized in that the end product has a moisture content of 15 to 45% by weight.

7. Method according to any one of Claims 1 to 6, characterized in that the extruded animal food product extrudate is sliced.

8. Method according to Claim 7, characterized in that the sliced, elastically moist product is thermally reshaped.

9. Method according to any one of Claims 1 to 8, characterized in that, at the extruder during the extrusion, zones that are brought to and maintained at different temperatures are established, and in that at least one working zone and at least one compression zone are present.

10. Method according to any one of Claims 1 to 9, characterized in that the specific mechanical energy (SME) input which is introduced during the extrusion is between 10 and 150 Wh/kg.

11. Semi-moist animal food product~~, in particular~~ obtainable by a method according to any one of Claims 1 to 10, having a content of at least 80% by weight of meat components, with the exclusion of cereals, cereal products, ~~and~~ concentrated vegetable protein and binders.

12. Semi-moist animal food product according to Claim 11, characterized in that it is coloured in one colour or is multicoloured using natural dyes.

13. Semi-moist animal food product according to Claim 11 or 12, characterized in that it is enclosed in a film package, in particular a flexible pouch package, a deep-tray package or a tin.

14. Use of the semi-moist animal food product according to any one of Claims 11 to 13 as cat food, dog food (complete animal food or snacks), or animal food for other carnivorous pets.

15. Packing unit for a semi-moist animal food product according to any one of Claims 11 to 13, also in the use according to Claim 14, 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.