



# Proteins in modern pet foods: nutrient quality, processing and shelf-life considerations.

Greg Aldrich and Collaborators

K-State Pet Food Experience

September 14, 2016

# Outline

- K-State Pet Food Program
- Introduction
  - The Pet Food Market
  - Pet Food Trends
- “Proteins” in Pet Foods
  - Functionality (gelatin)
  - Processing (amino acids)
  - Quality (oxidation)
- Summary and Implications

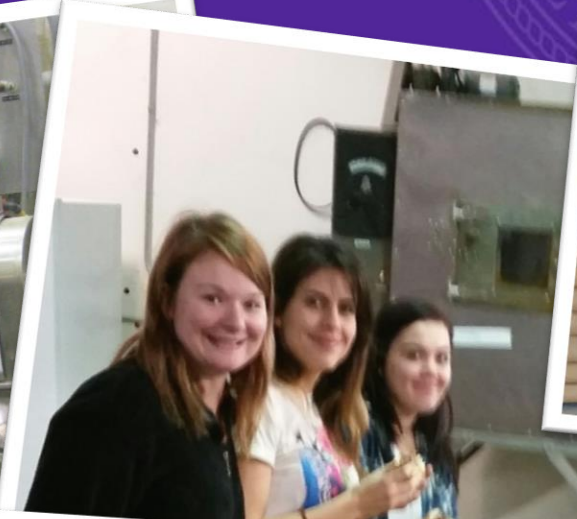


# Pet Food & Nutrition Science

- Established KSU 2011
- Grain Science & Industry
  - Feed Science & Mgt
- Training: Short courses, Minor, BS, MS, PhD
- The impact producing safe pet food has on nutrient composition and shelf-life







# Pets and Pet Food

- US – \$60 B pet supplies, \$ 24 B Pet Food
  - Estimated 8.5 MMT - \$1 billion export
  - Dogs and cats – 164 million (APPA, 2015)
  - 150 million more including the birds, fish, horses, rodents
  - Pets live in 65% of homes
- Global Pet Food – \$ 56 billion – 4% growth (Packaged Facts, 2011)
- Pet food manufacturing jobs – 22,420 (US; BLS March 2014) 50,000 (FEDIAF, 2010)

# Pet Food Trends/Market Pressures

- Increased offerings of **high protein low carbohydrate** “no-grain” diets
- Growth in **minimally processed**, fresh, refrigerated-frozen, & raw diets
- Increasing number of “**limited ingredient**” and “**novel ingredient**” diets
- Expanding “**NO**” list (no corn, wheat, soy, beef, byproducts, beet pulp, menadione, etc.)
- Increased drive for **natural/non-synthetic**, domestic (non-China), and **species specific ingredients**
- Demand by retailers and distributors for **longer shelf-life**
- **Fragmentation** - life-stage, breed, (in)activity targeted, and special purpose foods



# Animal based proteins in pet foods

- Research into protein ingredients in pet food has been of interest for decades.
- Early work focused on meeting minimum amino acid needs, issues of elimination in disease states, and characterizing safe upper limits.
- More recently the pet food industry has linked proteins to the carnivore as a vital source of nourishment (e.g. taurine) and dramatically expanded the repertoire of options.

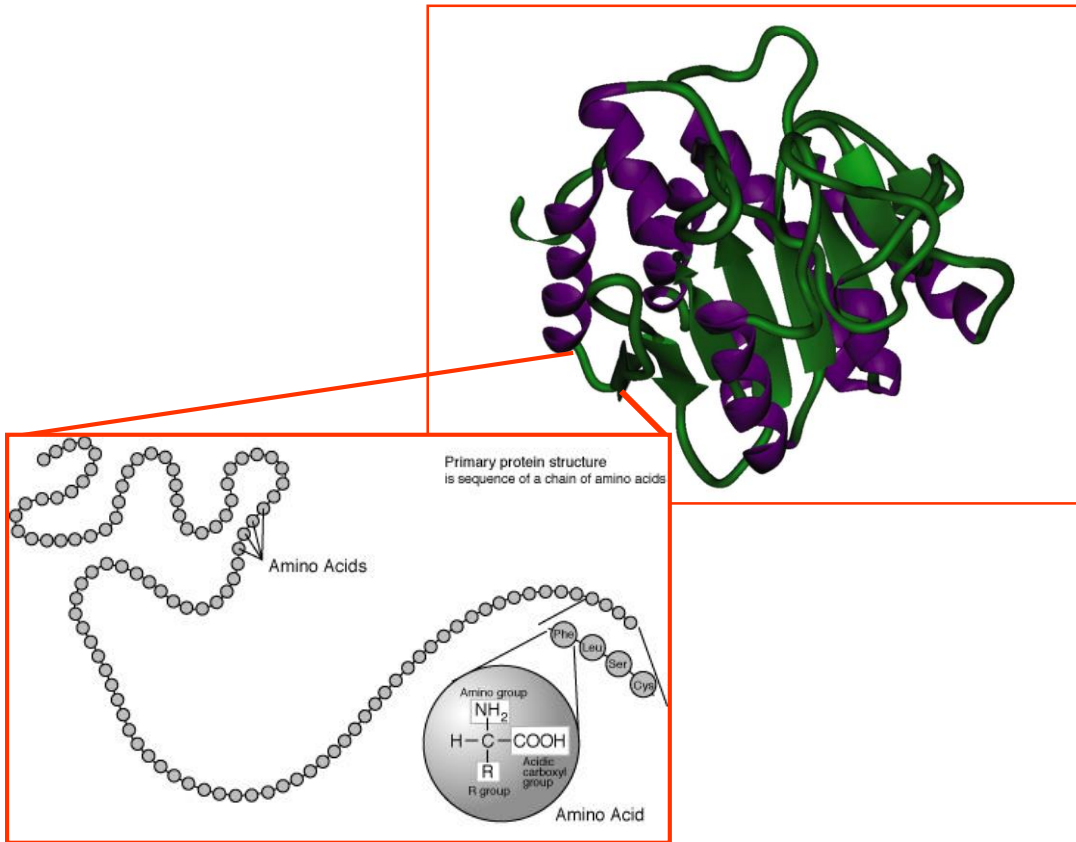


# Goal

- To evaluate [animal] proteins intended for modern pet food and treats
  - Structural support
  - Nutritional quality
  - Shelf-life and sensory attributes.



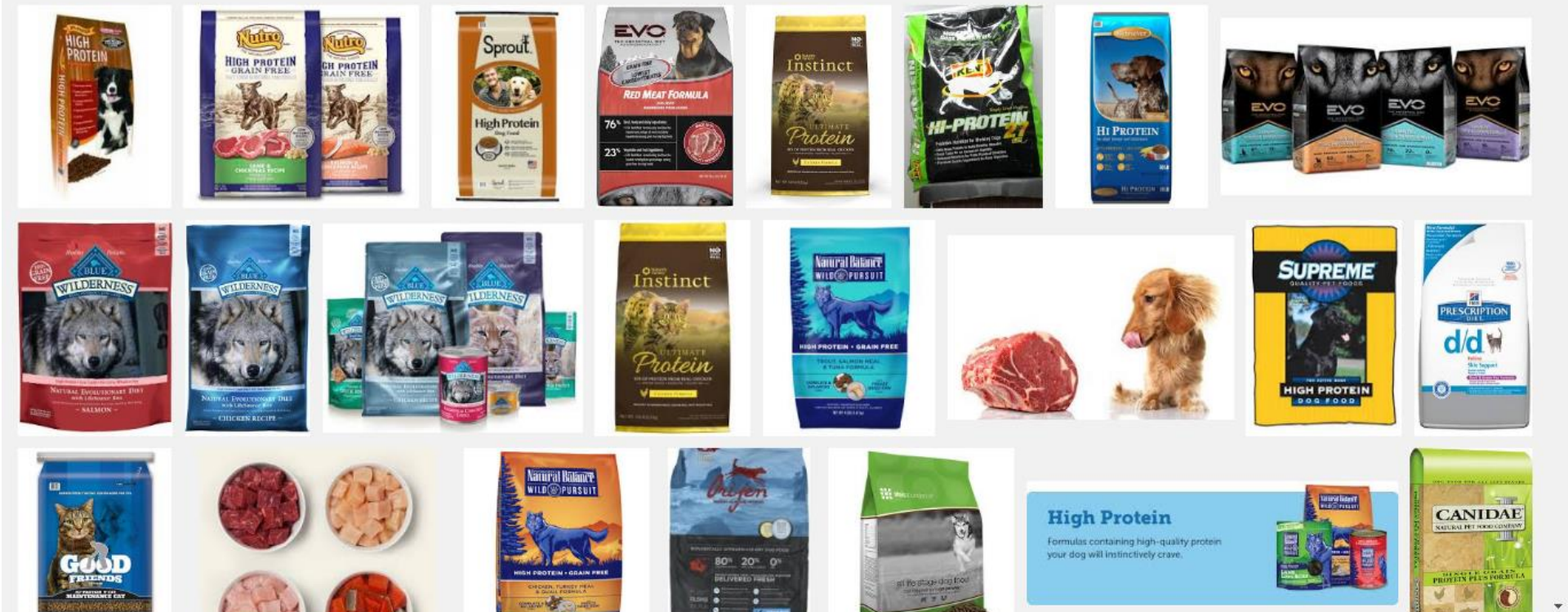
# What is a Protein ??????





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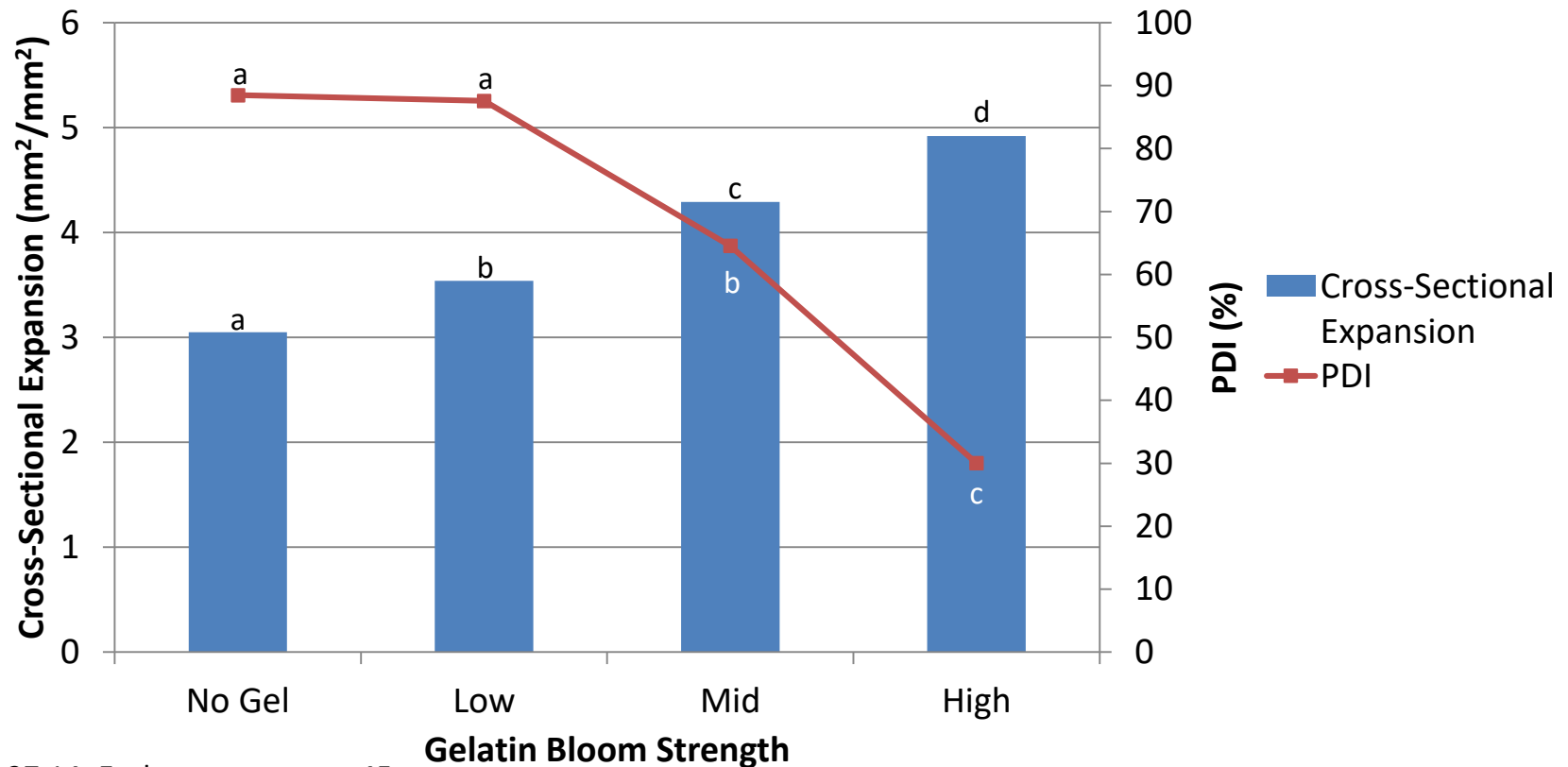




# Structure



# Main effect means of cross-sectional expansion\* and PDI<sup>+</sup>



\*MSE = 27.14; Each treatment n = 45

<sup>+</sup>MSE = 7374.40; No Gel n = 10, Low n = 9, Mid n = 10, High n = 10

abcd Columns or data points with unlike superscripts differ (P < 0.05)



# Injection Molding



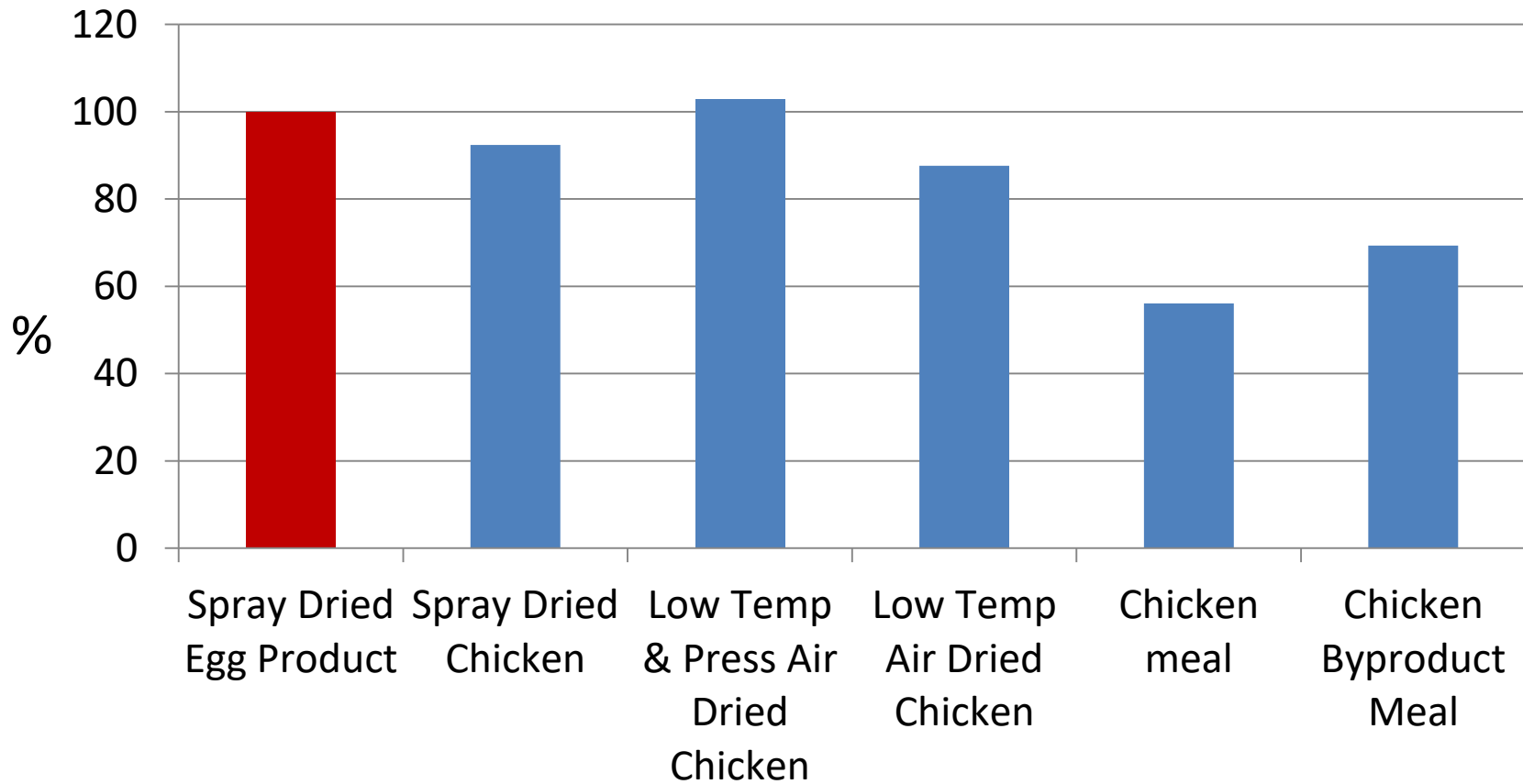
# Main effect means of gelatin type on physical characteristics of injection molded treats.

Variable	PB100	PS175	PS250	SEM	P
Puncture Force (kg)	15.46 <sup>a</sup>	14.11 <sup>ab</sup>	12.59 <sup>b</sup>	0.80	0.06
Tensile Strength (MPa)	3.03	2.53	2.33	0.27	0.20
Strain at Break (%)	7.43 <sup>b</sup>	5.94 <sup>b</sup>	14.08 <sup>a</sup>	0.78	<0.0001
Young's Modulus (MPa)	128.11 <sup>a</sup>	97.81 <sup>a</sup>	44.21 <sup>b</sup>	14.15	0.004

# Raw or Processed: Does it Matter?

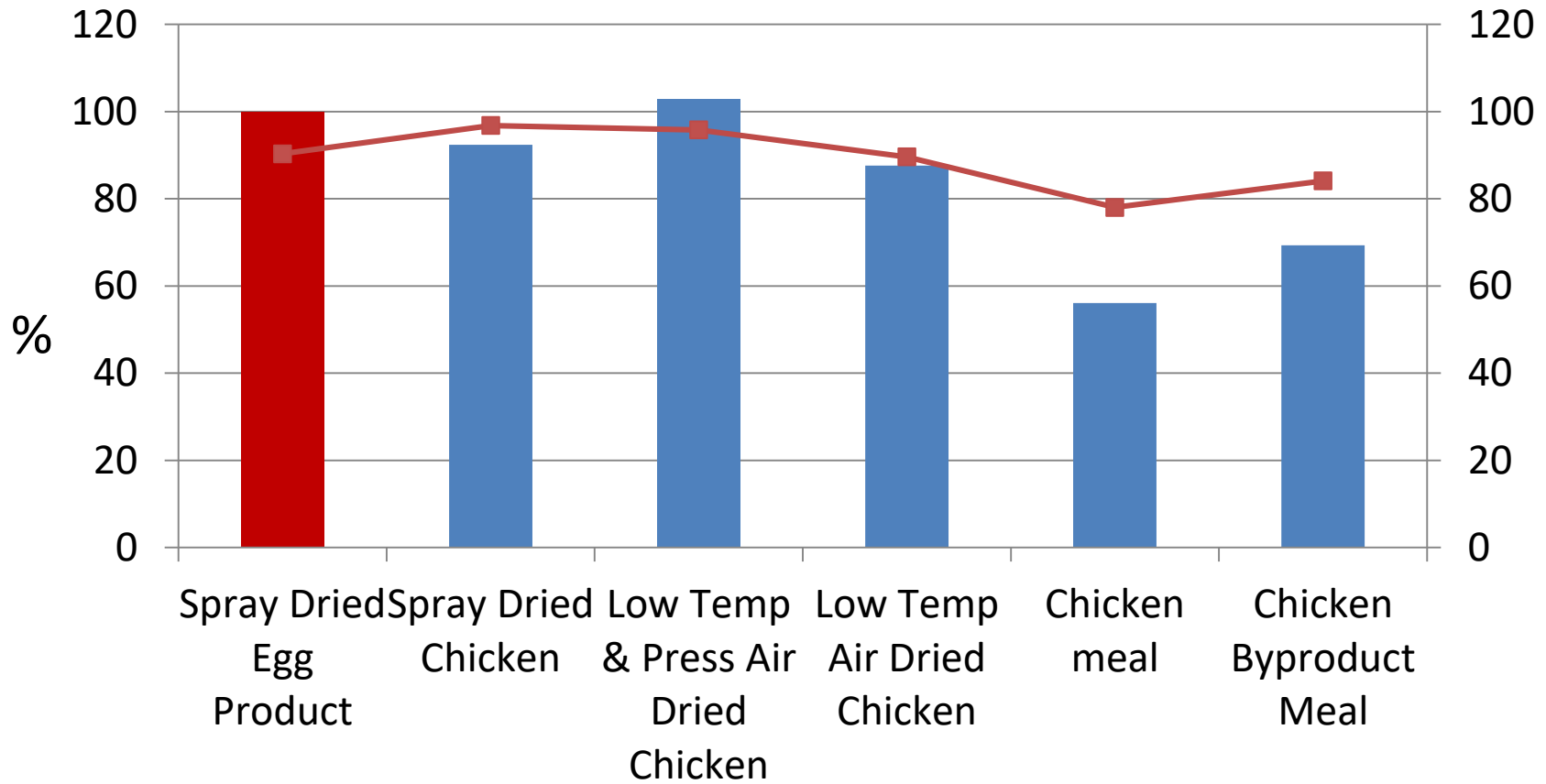


# Protein Quality Influenced by Processing: Chick PER

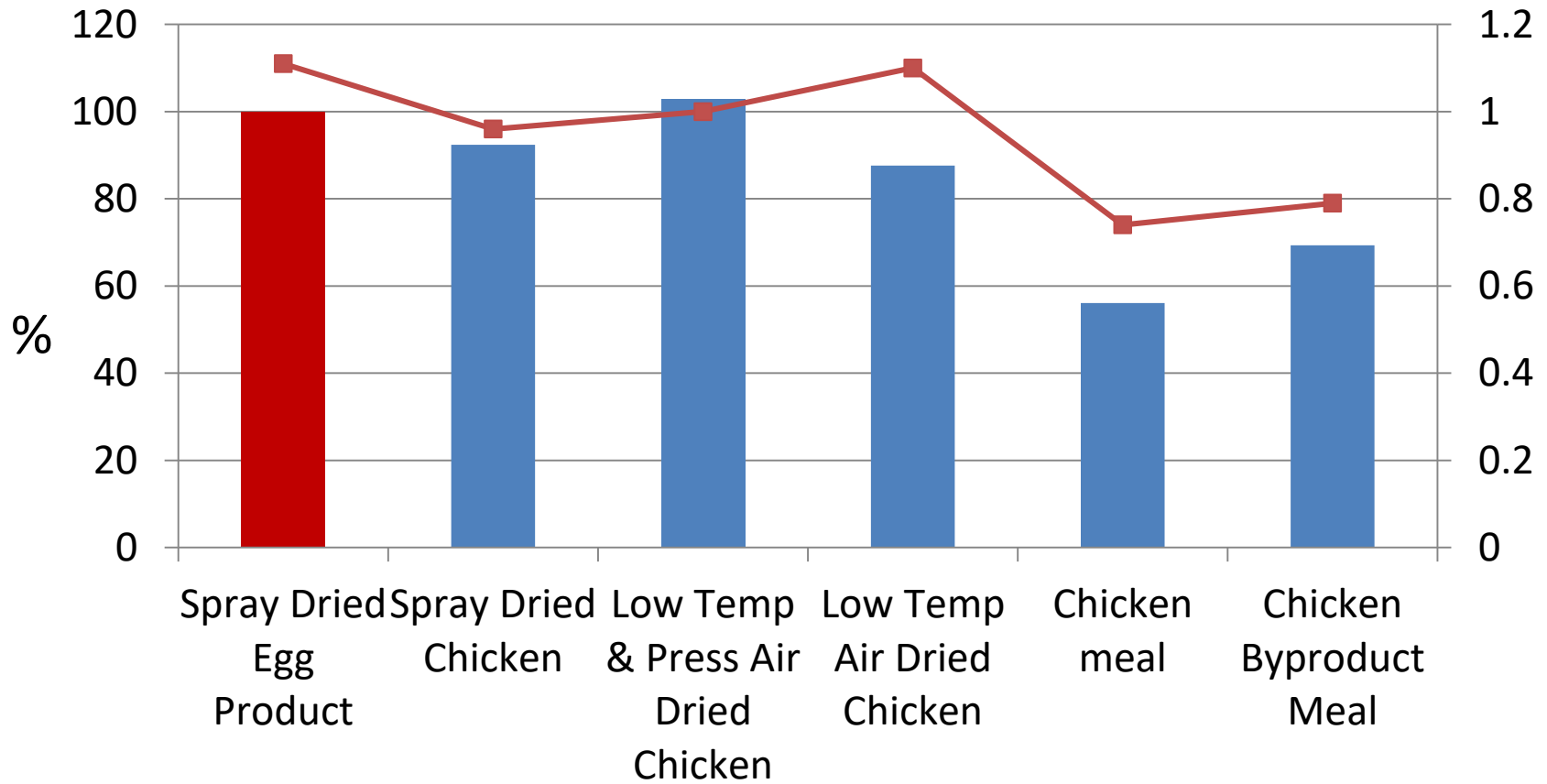




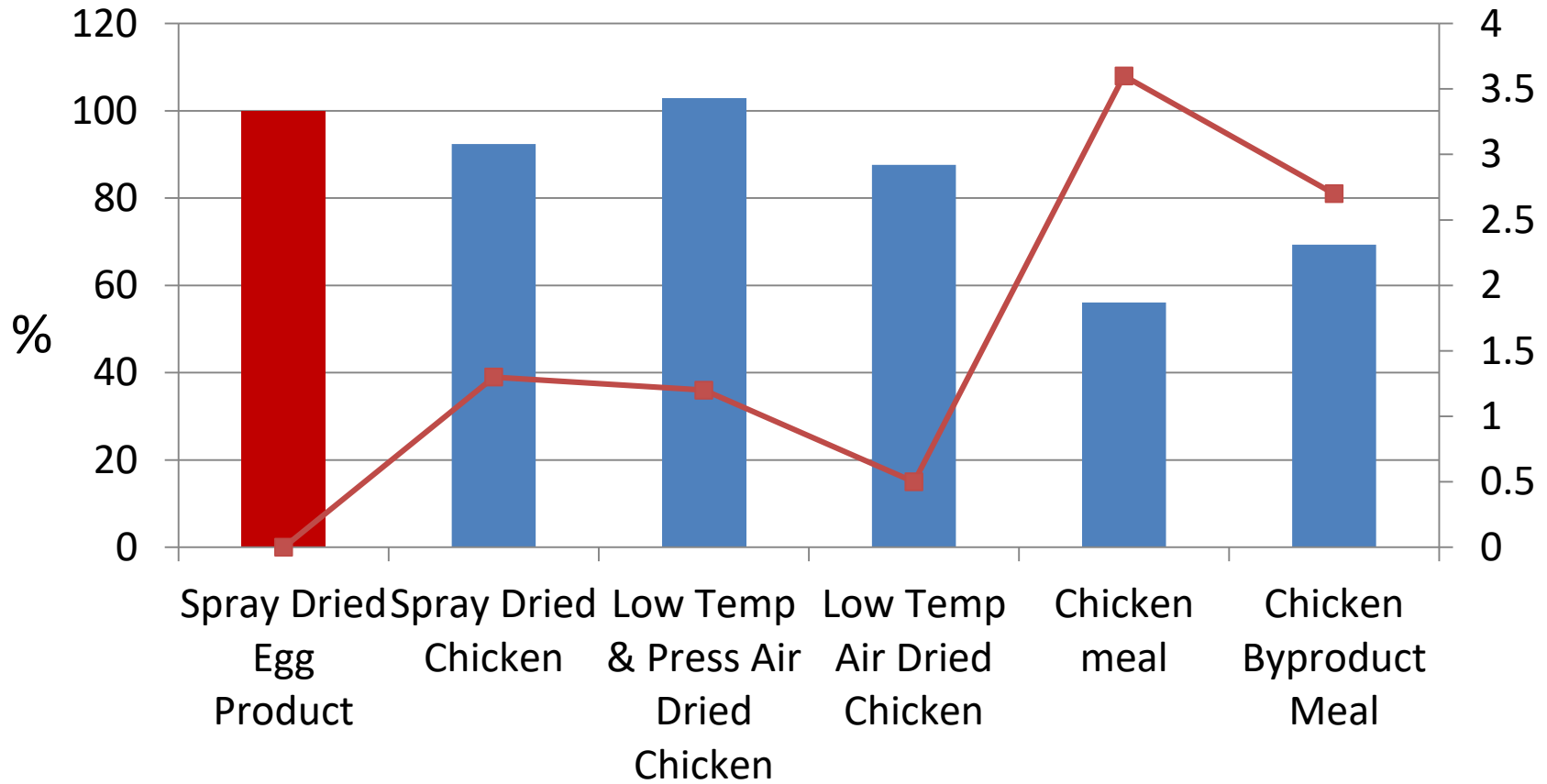
# Protein Quality Influenced by Processing: Available Lysine, %



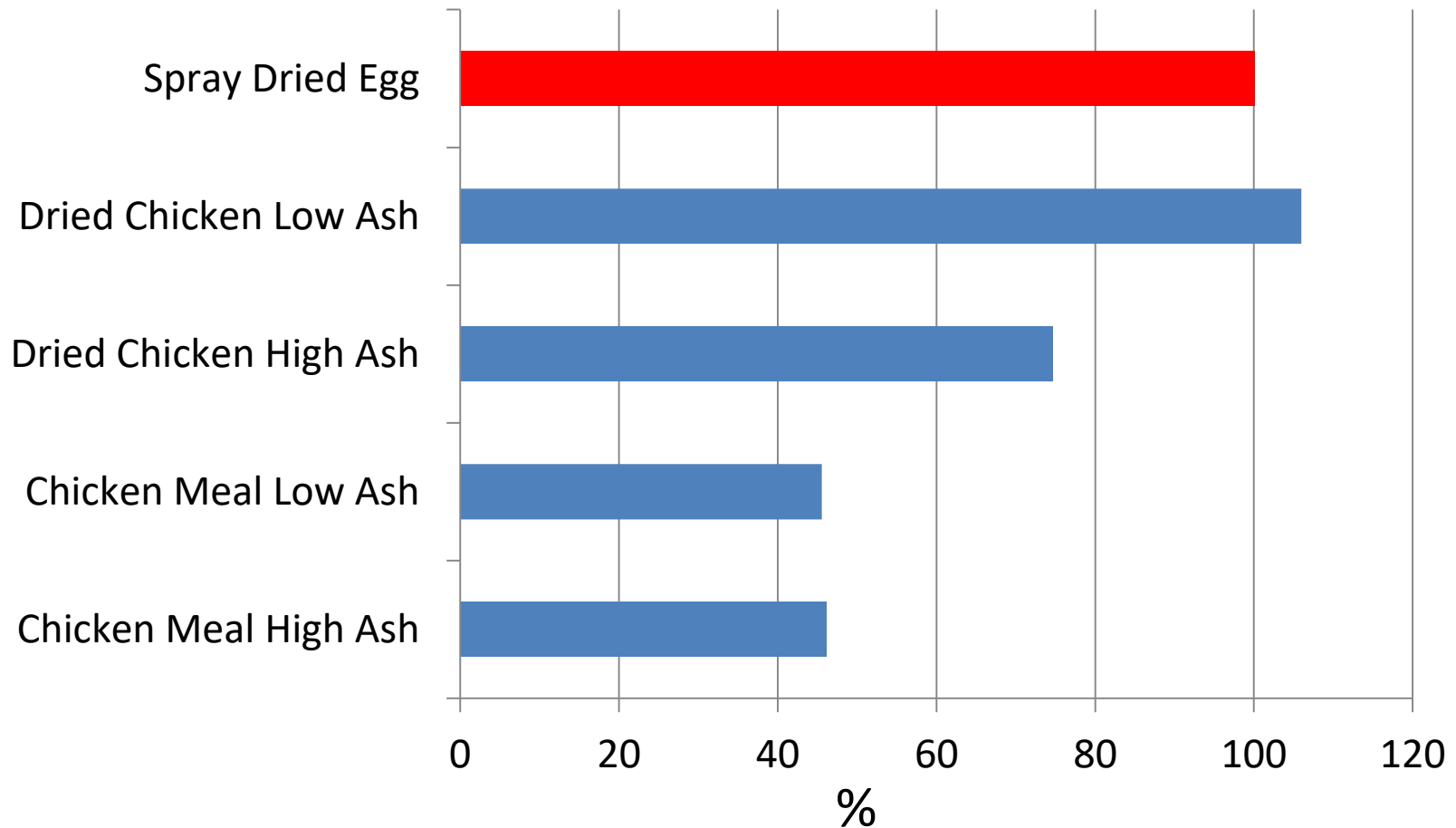
# Protein Quality Influenced by Processing: EAA:NEAA



# Protein Quality Influenced by Processing: OH-Proline, %



# Protein Quality Influenced by Processing



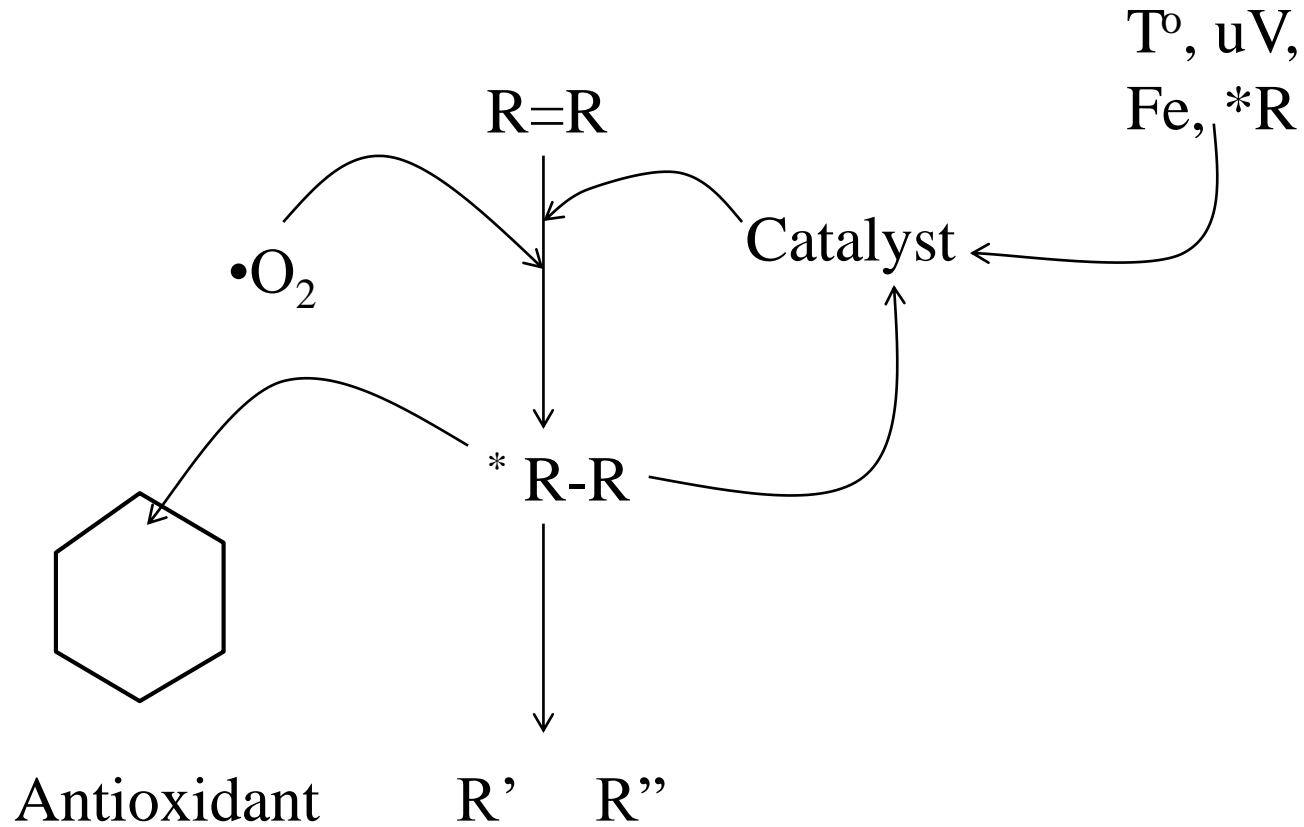


# How is Pet food Shelf-Life Defined?

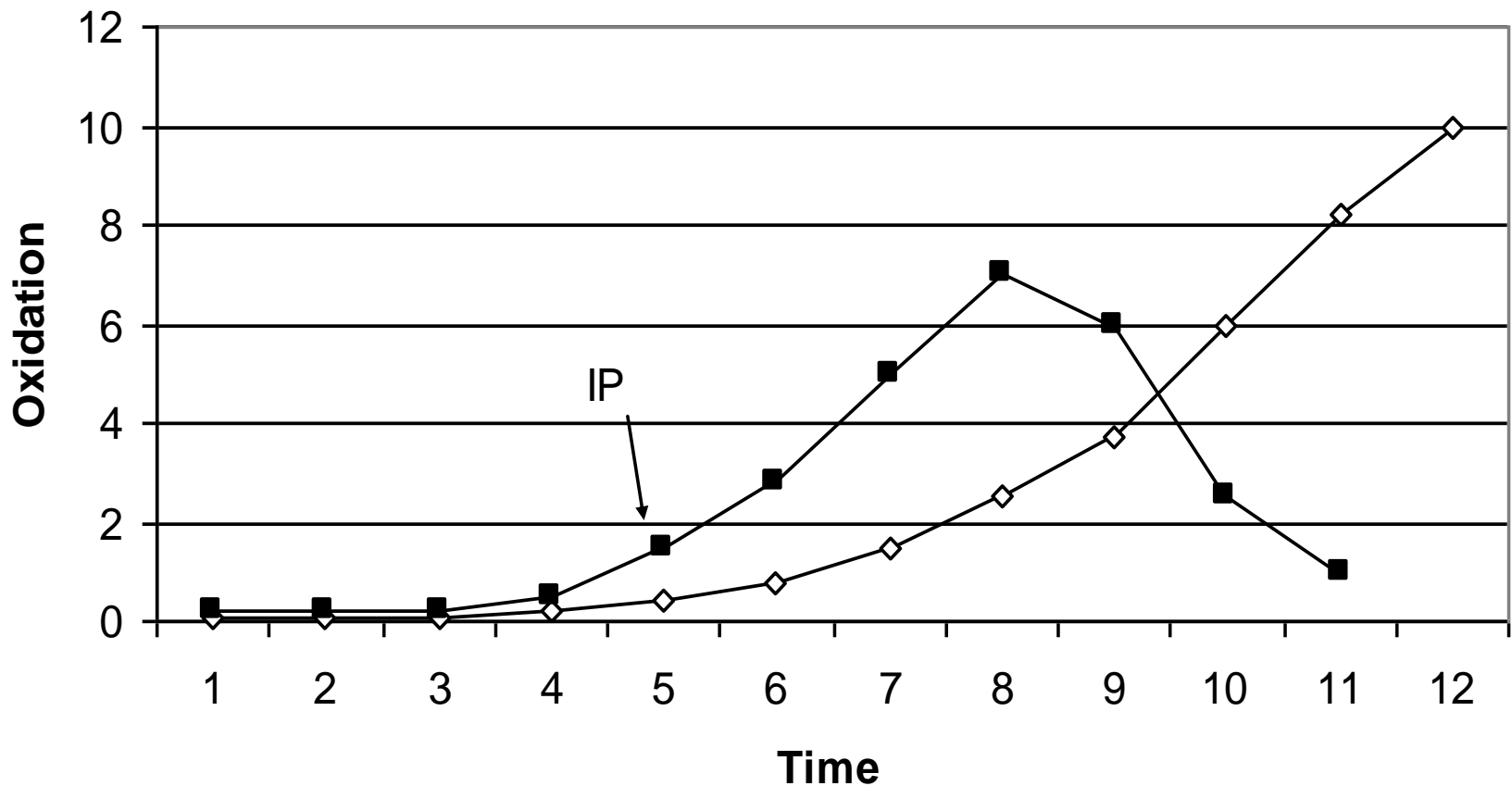
- The time it takes for the food to reach a point at which it becomes unacceptable
  - Offensive odor to the pet owner
  - Buildup of harmful toxins
  - Dog or cat rejects the food



# Fat Oxidation



# Oxidation Reaction



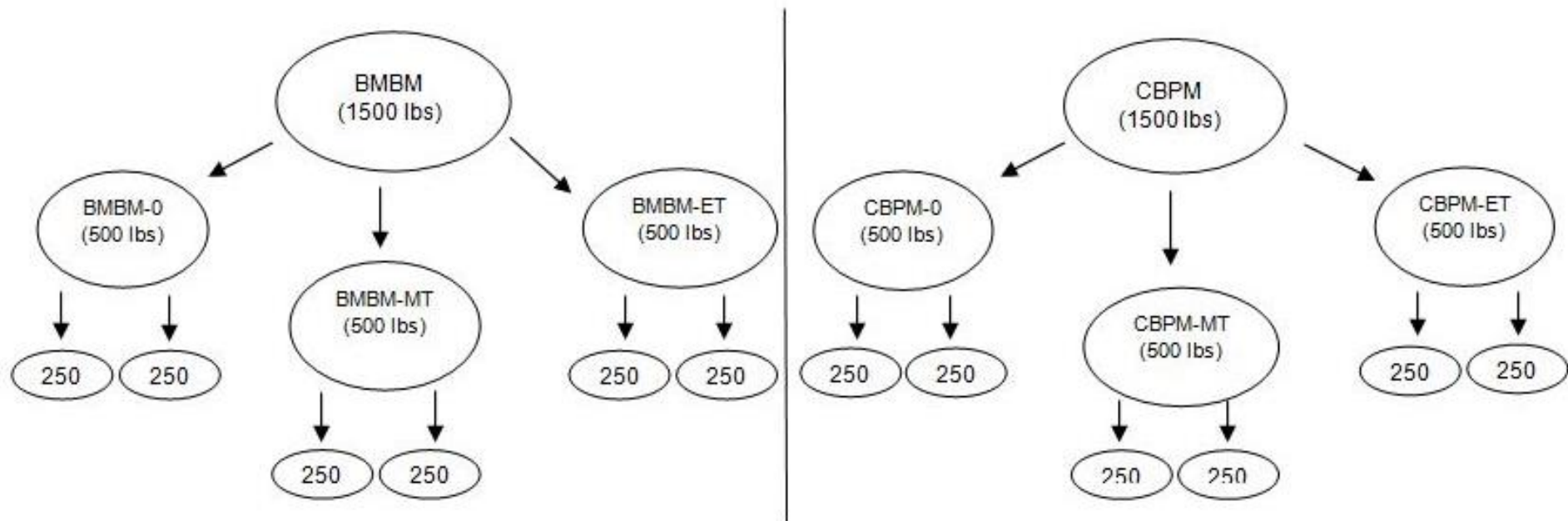
# Evaluation of the Use of Oxidized Rendered Protein Meal in an Extruded Pet Food

1. Oxidize rendered protein meal
2. Produce pet food & measure oxidation products
3. Oxidize pet food
4. Measure oxidation products and sensory attributes

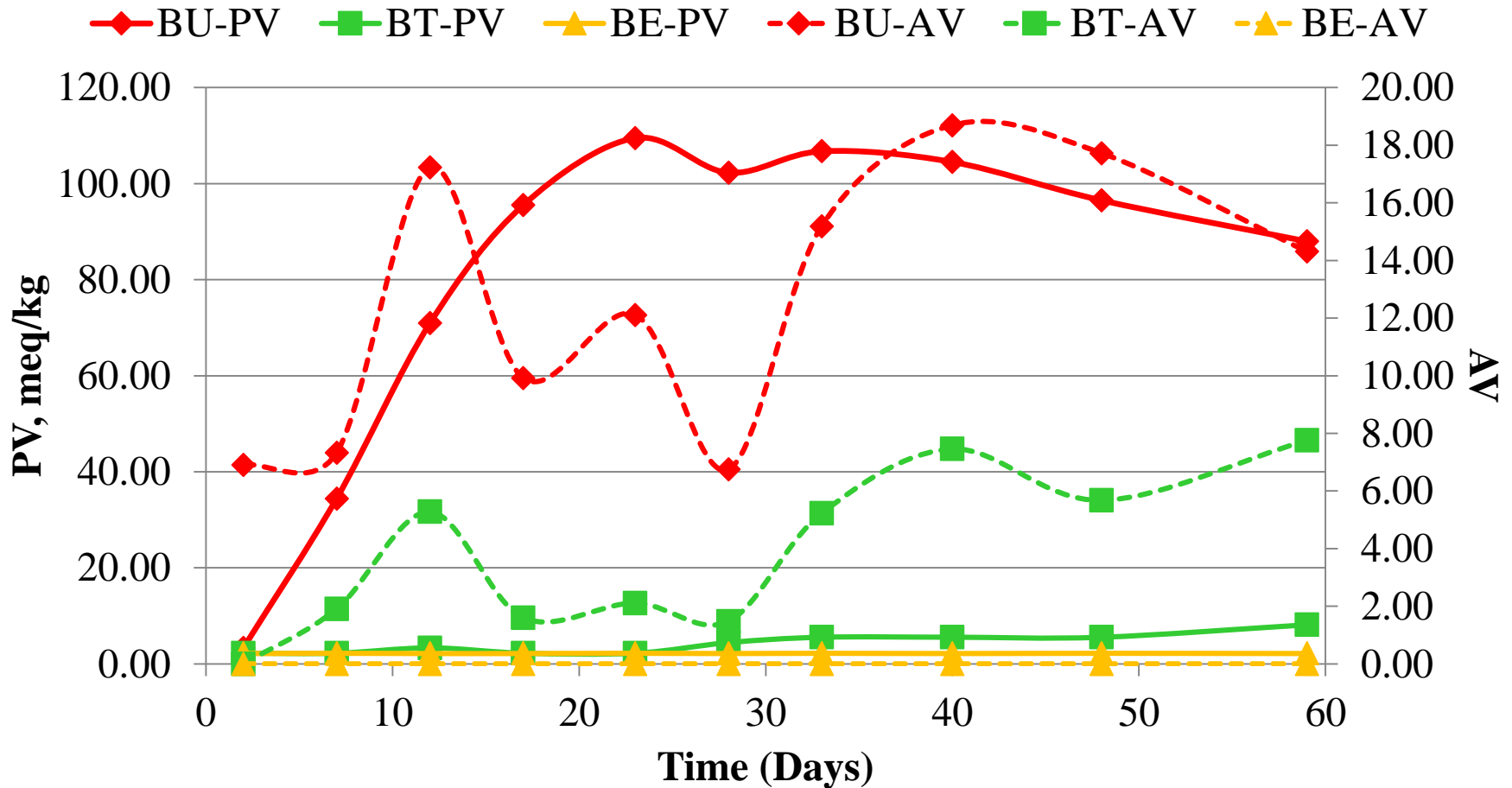




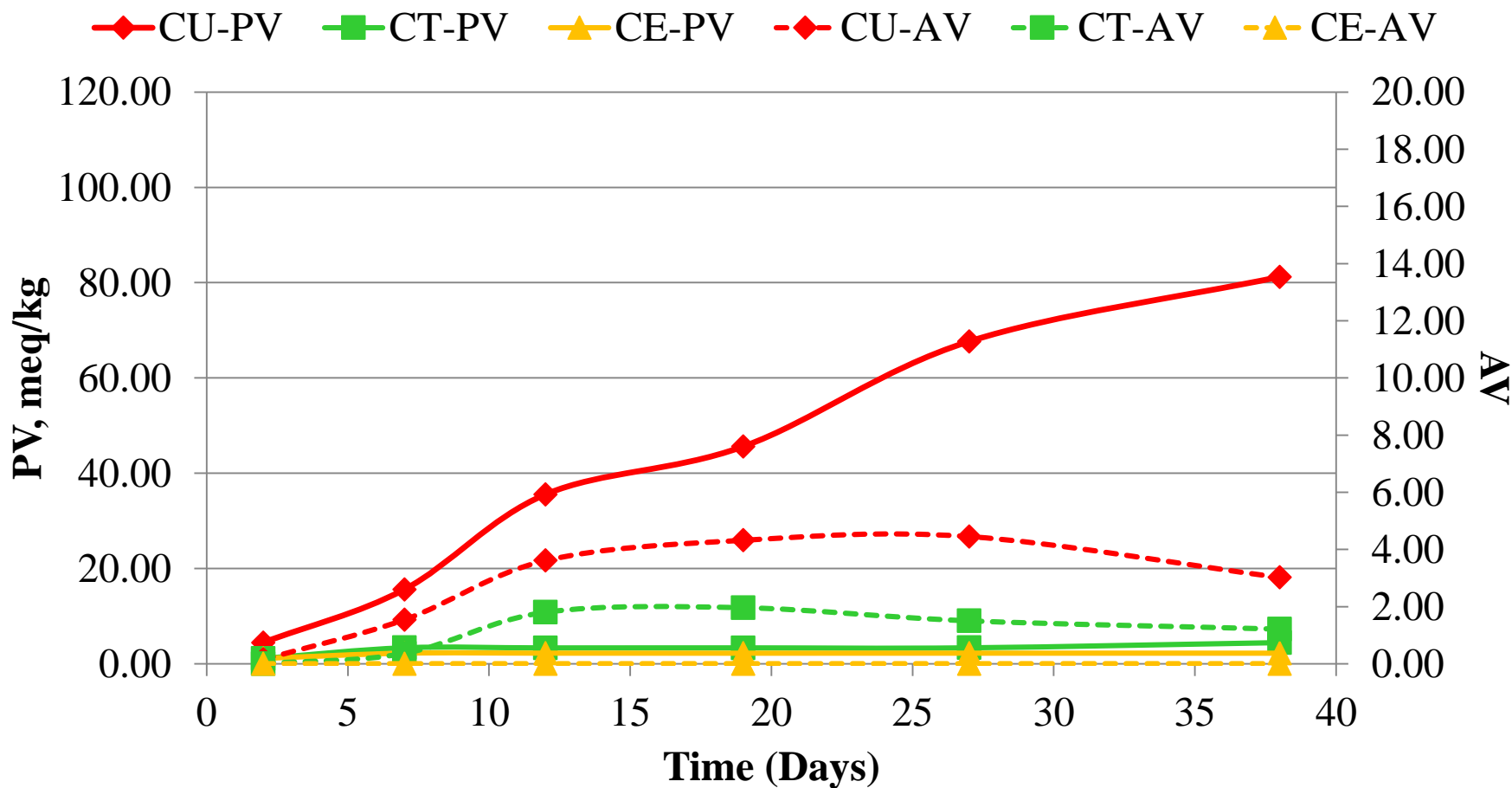
# Materials & Methods



# Materials & Methods - BMBM



# Materials & Methods - CBPM

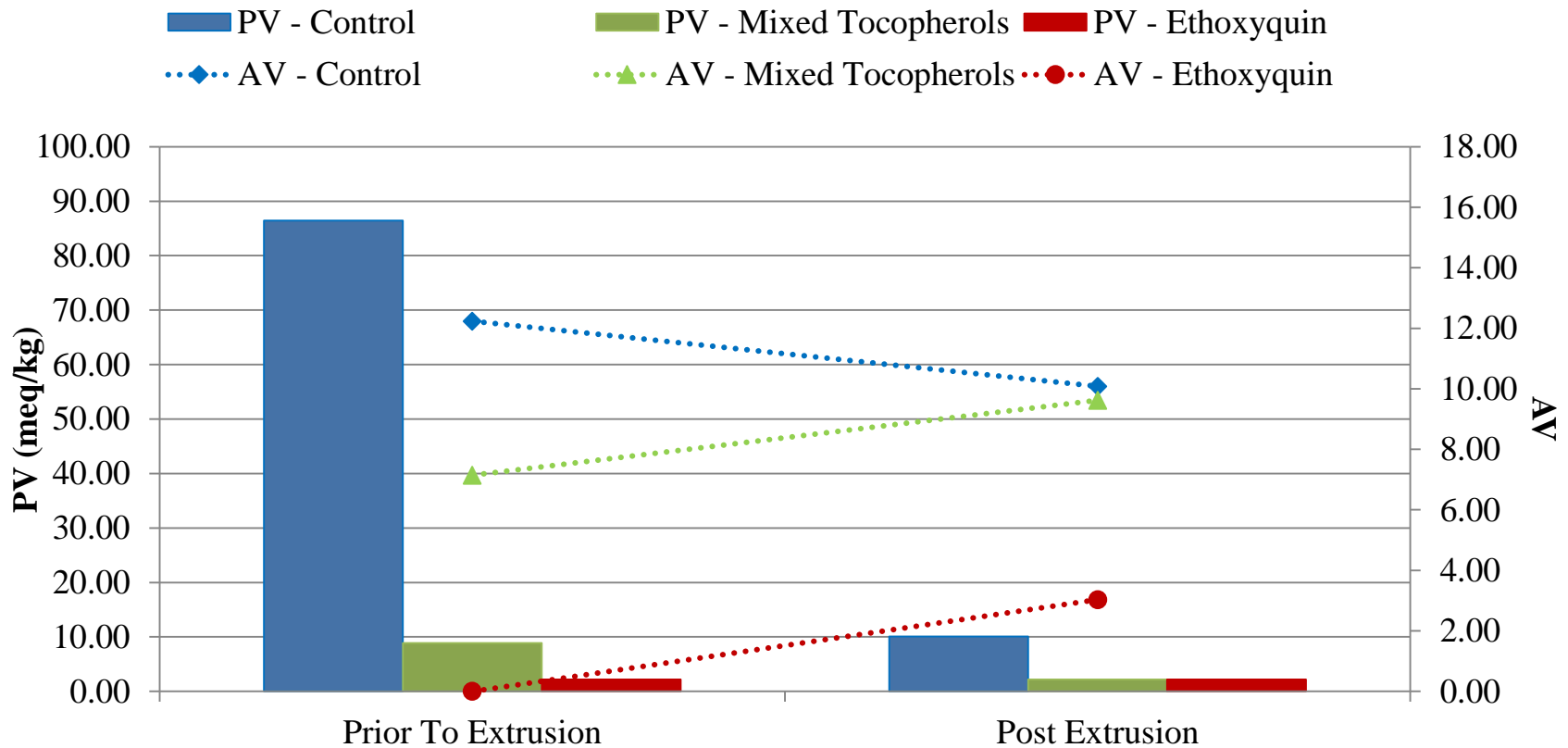


# Cat Food Production

Ingredient	Diet, %	Diet %
Chicken By-Product Meal	37.80	-
Meat and Bone Meal	-	51.37
Rice, Brewers	18.92	14.38
Corn	18.92	14.38
Wheat	18.92	14.38
Beet Pulp	4.00	4.00
Potassium Chloride	0.40	0.40
Monosodium Phosphate	-	0.25
Salt	0.25	0.25
Choline Chloride, 60%	0.20	0.20
Dry		
Vitamin Premix	0.15	0.15
Trace Mineral Premix	0.10	0.10
DL Methionine	0.10	-
Taurine	-	0.05
<b>Ingredient Total</b>	<b>100.00</b>	<b>100.00</b>

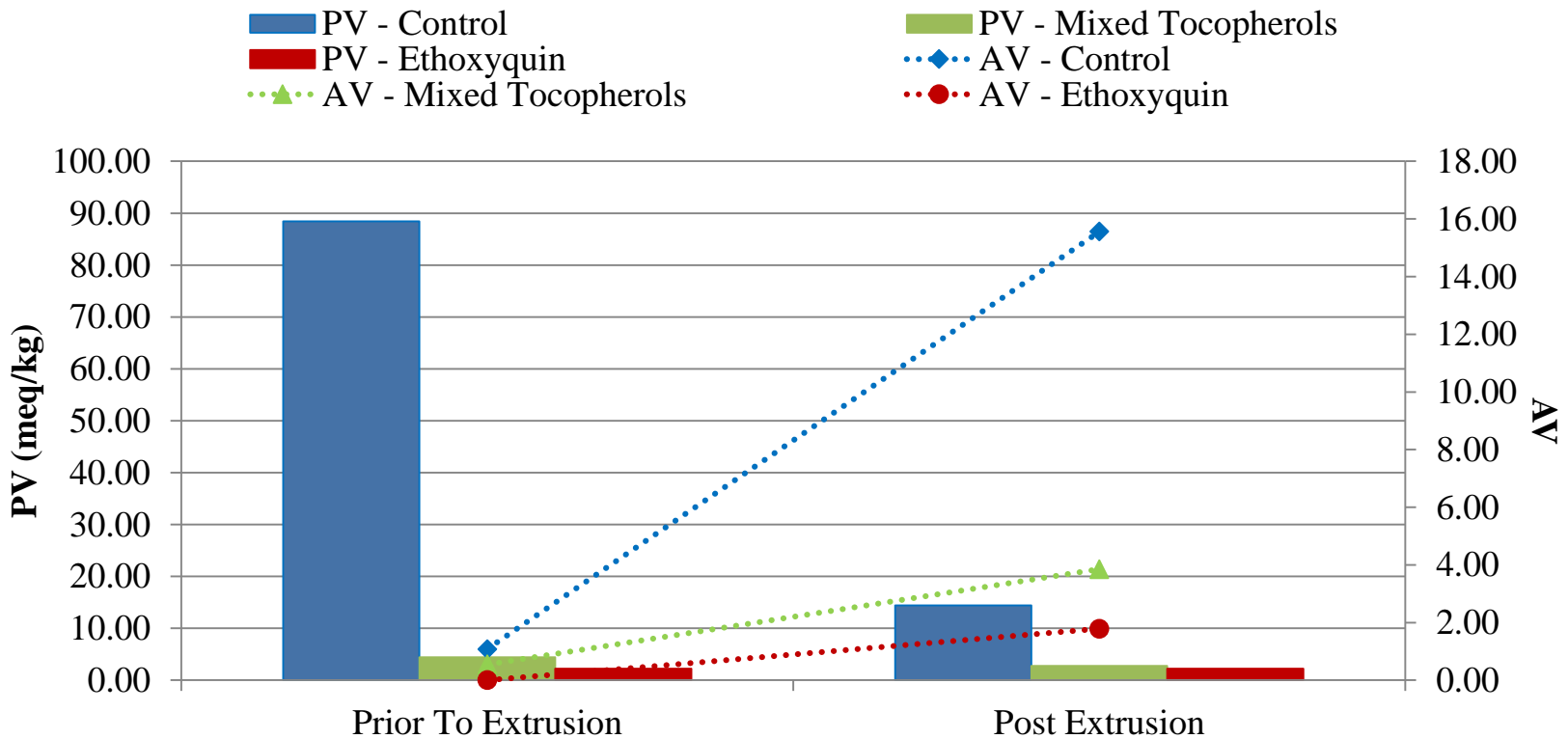


# Before and After Pet Food Processing Oxidized BMBM





# Before and After Pet Food Processing Oxidized CBPM

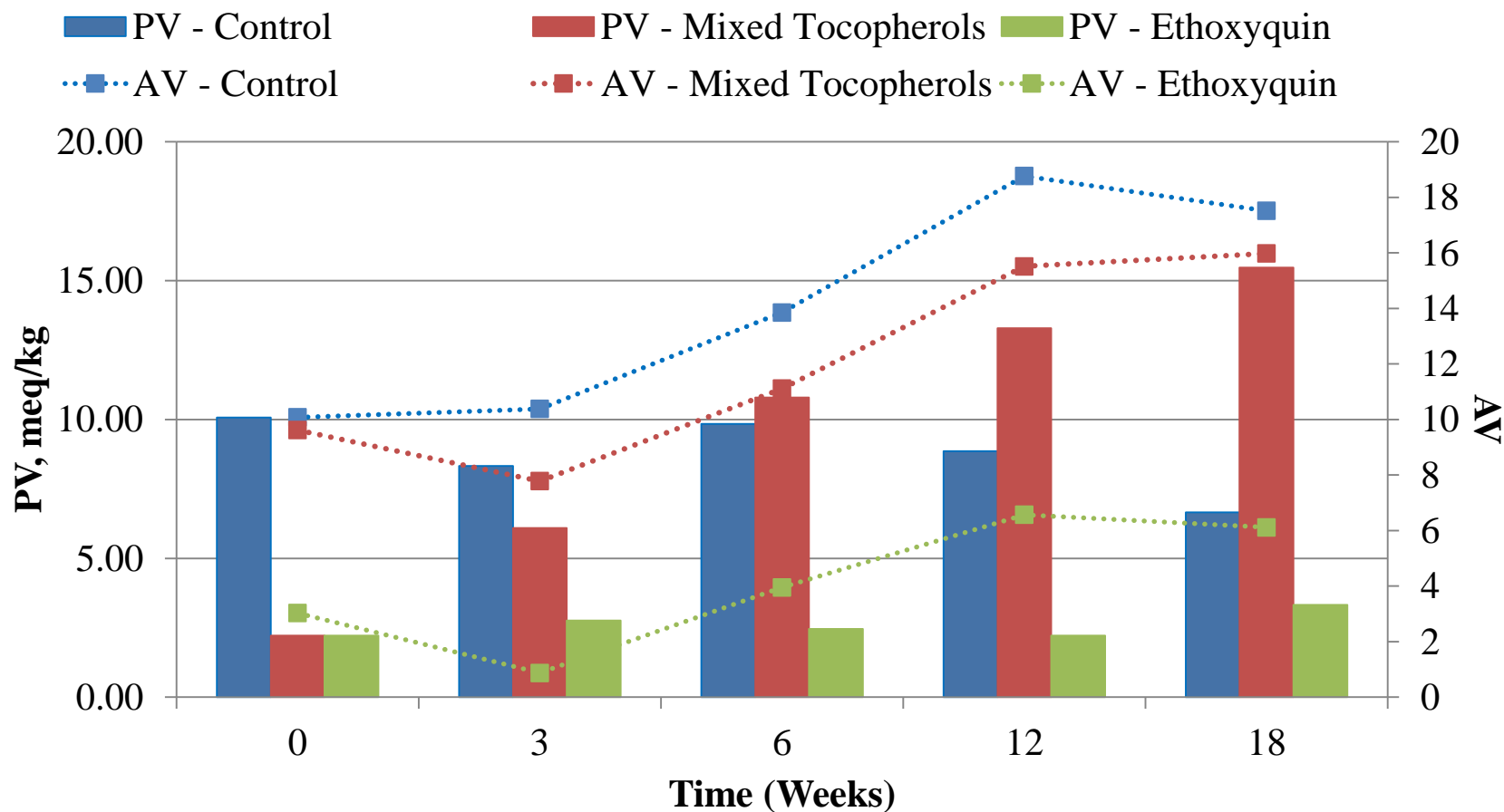


# Shelf Life

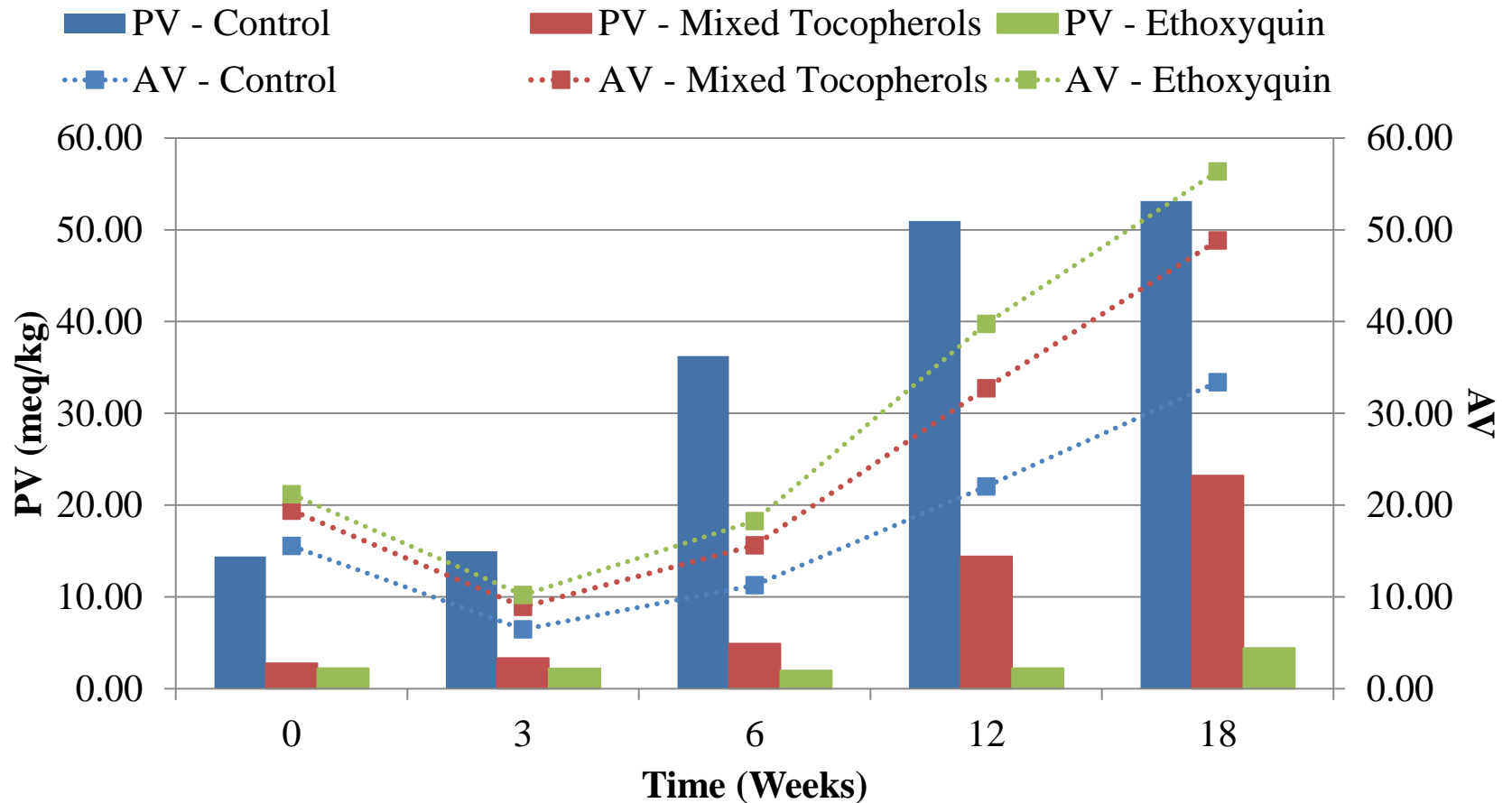
- 3 kg of pet food/treatment in Ziploc bags
- Accelerated: 40°C; 70% RH
- Ambient: 22°C; 45% RH (ongoing)



# Accelerated Shelf Life of Pet Food Produced with Oxidized BMBM (40°C; 70% RH)

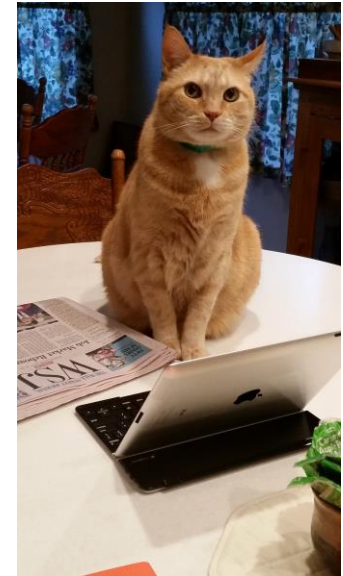


# Accelerated Shelf Life of Pet Food Produced with Oxidized CBPM (40°C; 70% RH)



# Protein in pet foods and nutrition

- Proteins are a point of differentiation in pet foods, a cause for lawsuits, and a major cost factor.
- Higher levels of protein and novel sources are prominent feature in promotions
- Proper selection of proteins can substitute for starches as structure forming elements in pet foods and treats
- Composition and amount of heat processing can affect the nutritional quality of animal based proteins
- Oxidation of animal protein meals may not influence chemical measures of shelf-life profoundly





# Questions?

