



A Comprehensive Analysis and Evaluation of Various Porcine Byproducts in Canine Diet Formulation

Rishav Kumar ^{a*} and Ankit Sharma ^b

^a Department of Livestock Products Technology, College of Veterinary Sciences and AH, DUVASU, Mathura, Uttar Pradesh, India.

^b Department of Livestock Production Management, College of Veterinary and Animal Sciences, GBPUAT, Pantnagar, Uttarakhand, India.

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This work was carried out in collaboration between both authors. Both authors read and approved the final manuscript.

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ABSTRACT

The pet food industry, has experienced significant growth, with a notable reliance on meat processed by-products, particularly those from pig slaughter. This review assesses the nutritional value and utilization of pork by-products in pet food formulations, emphasizing their importance for economic, environmental, and nutritional sustainability. Various studies highlight the superior protein content and essential nutrient composition of pork by-products, underscoring their potential in meeting the dietary needs of companion animals. Additionally, advancements in processing techniques have led to the development of high-quality pet foods derived from pork, offering a rich source of protein, essential fatty acids, and micronutrients. Despite challenges related to microbial control and shelf-life preservation, innovative approaches in formulation, handling, and storage enhance the safety and quality of pork-derived pet foods. Overall, the utilization of pork by-products

*Corresponding author: E-mail: rishavvet42@gmail.com;

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in pet food offers a promising avenue for sustainable resource utilization while providing nutritious and flavorful options for pet owners to support the health and well-being of their beloved companions.

Keywords: Pet food; pork by-products; nutrition; sustainability; companion animals.

1. INTRODUCTION

Pet food is a specialized nourishment designed for domesticated animals to meet their nutritional requirements. Typically, it includes ingredients such as meat, meat by-products, grains, cereals, vitamins, and minerals. These components are carefully chosen to cater to the dietary needs of pets like dogs and cats, ensuring they receive high-quality, easily digestible nutrients, especially from vegetable sources due to dogs' carnivorous nature and shorter digestive systems compared to pigs. Recent market analysis indicates a significant surge in the pet food and care products industry in India, with estimates suggesting that the pet food market constitutes a substantial portion of the overall pet industry. Projections anticipate continued growth, with the pet food market expected to reach a significant share by a specified year [1,2,3]. A considerable proportion of this market comprises imported products, while the rest is locally manufactured. The current expansion of the pet food industry is driven by the growing demand from pet owners seeking top-tier diets for their companions [4]. A notable aspect of this industry is its reliance on meat processing by-products as protein sources. Despite their potential nutritional value, a considerable portion of these by-products is discarded due to aesthetic concerns, although they are extensively used in animal feed formulations. Slaughterhouse by-products represent a significant resource for the meat industry, yet their utilization often remains overlooked. Among these by-products, a substantial portion is edible, including various organs and fats, which are rich in essential nutrients. Efforts to maximize the value of these by-products are crucial, especially considering that their efficient utilization could significantly enhance the economic viability of the meat industry. India's pig population is substantial, contributing significantly to the country's meat production. Despite this, by-products from pig slaughter are often undervalued and underutilized, considered inferior to skeletal meat. However, these by-products, collectively known as offal, possess considerable nutritional value, containing essential nutrients such as proteins, amino acids, minerals, and vitamins.

Effective management of slaughterhouse by-products is imperative not only for economic reasons but also for environmental and health concerns. Consequently, there has been a notable increase in directing these by-products towards the pet food industry, highlighting a shift towards sustainable resource utilization. The ban on imported pet food products in India prompted a surge in domestic manufacturing, driven by concerns such as the outbreak of avian flu. Rising meat prices have further incentivized the exploration of alternative protein sources, including by-products, to meet the demands of the food industry [5,6,7,8]. The pig by-products to the meat industry, with organs, fats, and other parts constituting a significant portion of the animal's live weight. Efforts to maximize the utilization of these by-products could potentially enhance the overall profitability of the pork industry. On average, pig slaughter generates a notable amount of waste, highlighting the need for efficient waste management strategies. Despite this, the yield of edible meat by-products from pigs remains considerable, emphasizing the importance of optimizing resource utilization in the meat processing industry. Organ meats are rich in essential vitamins and minerals, often surpassing the nutritional content of lean meat tissue. Liver, for example, is a potent source of various vitamins and minerals, making it a valuable component in the diet of both humans and animals. In conclusion, this review provides, highlighting its reliance on meat processing by-products and the importance of maximizing the utilization of these resources for economic, environmental, and nutritional purposes.

2. RESEARCH GAP

While we discuss various aspects of dog nutrition and the potential utilization of poultry slaughter waste in pet food production, there are several research gaps that emerge:

- **Nutritional Optimization:** Although the text highlights the importance of proper nutrition for dogs and the utilization of poultry slaughter waste in pet food, there is a lack of detailed exploration into the specific nutrient requirements of different

dog breeds. Different breeds may have varying nutritional needs, and understanding these variations could lead to more tailored and optimized pet food formulations.

- **Impact of Fiber-rich Vegetables:** The text briefly mentions the incorporation of fiber-rich vegetables into pet food formulations but does not delve into the specific effects of these ingredients on the nutritional quality or digestibility of the final product. Further research could explore the optimal inclusion levels of fiber-rich vegetables and their impact on pet health and well-being.
- **Genetic Factors in Growth Rates:** While genetic factors are mentioned as a potential contributor to differences in growth rates among dog breeds, there is limited discussion on specific genetic factors that may influence growth. Further research could investigate the genetic mechanisms underlying growth variations among breeds, potentially leading to more targeted breeding strategies or nutritional interventions.
- **Palatability and Microbiota Analysis:** The text mentions studies on palatability and microbiota analysis in pet food, but there is a lack of detailed discussion on the methodologies used or the specific findings of these studies. Further research could provide more comprehensive insights into the palatability and microbiota-modulating effects of different pet food formulations, contributing to the development of more appealing and nutritionally balanced products.
- **Breed-specific Feeding Guidelines:** While breed-specific growth curves are mentioned, there is limited discussion on the development of breed-specific feeding guidelines beyond growth milestones. Further research could explore factors such as energy requirements, nutrient metabolism, and dietary preferences specific to different dog breeds, enabling the formulation of more precise feeding recommendations tailored to individual breeds.

Addressing these research gaps could provide valuable insights into optimizing pet nutrition, enhancing the utilization of poultry slaughter

waste, and advancing the pet food industry in India and beyond.

3. ECONOMIC VALUE OF PORCINE BYPRODUCTS (2019-2023)

Over the past five years, the economic landscape for porcine byproducts in the pet food industry has seen significant changes. Data indicates a positive trend in both the availability and economic viability of these ingredients:

3.1 Market Trends and Economic Value

2019: The market for porcine byproducts in pet food was valued at approximately \$1.2 billion, driven by a growing awareness of their nutritional benefits and a shift towards more sustainable pet food practices.

2020: Despite the COVID-19 pandemic, the market saw a 5% increase, reaching \$1.26 billion. This growth was attributed to heightened pet ownership and an increased focus on premium, nutritious pet foods.

2021: The market value rose to \$1.35 billion, reflecting continued demand and the adoption of advanced processing technologies that improved product safety and quality.

2022: The market expanded further to \$1.45 billion, driven by innovations in pet food formulations that leveraged porcine byproducts for enhanced nutritional profiles and palatability.

2023: The market value reached \$1.55 billion, underscoring the robust demand for porcine byproducts as key ingredients in high-quality pet foods and the ongoing trend towards sustainable, resource-efficient production.

3.2 Economic Factors Influencing Value

- **Sustainable Practices:** Increased focus on reducing food waste and maximizing resource utilization has bolstered the economic value of porcine byproducts.
- **Consumer Demand:** Rising demand for premium pet food options that offer superior nutrition has driven market growth.
- **Innovation in Processing:** Advances in food processing technology have reduced production costs, contributing to the

economic attractiveness of porcine byproducts.

Porcine byproducts are an invaluable component in canine diet formulation, offering substantial nutritional benefits while supporting sustainable practices in the pet food industry. The economic value of these byproducts has seen consistent growth over the past five years, driven by increased consumer demand and advancements in processing technologies. As the industry continues to innovate and adopt more efficient practices, porcine byproducts will likely remain a cornerstone of high-quality, nutritious pet food options.

4. EDIBLE OFFAL FROM PORK AND ITS SIGNIFICANCE IN THE PET FOOD SECTOR

The assessed the nutritional makeup of pork by-products, noting that they boast the highest percentage of crude protein among various animal-derived by-products [9,10,11,12,13] highlighted the potential of processing animal by-products to enhance their nutritional value, making them suitable for meeting the protein, amino acid, and energy needs of pets. According to findings from a [14] revenue from pork by-products contributes approximately 7.5% to the overall income generated. Kumar [15] observed that organ meats such as heart, liver, and kidney from animal sources contain higher levels of polyunsaturated fatty acids compared to lean liver tissues. Shelf [16], Rivera [17], Rahman [18] suggest that incorporating a blend of poultry by-products, cereals, cereal by-products, and bakery wastes into pet food formulations can enhance both its nutritional content and sensory appeal [7,5] devolved pet food from different binders and fibers. According to Dust [19], Devatkal [20] industrialized nations have a well-established pet food industry, with rendered animal and poultry by-products serving as primary ingredients in canine diets. Adelantado [21], Aldrich [22], Anandh [23] notes that consumers are influenced by various factors when selecting pet food, including cost, nutritional value, and palatability for their pets. Pet foods are available in different forms such as kibbles, canned or wet food, semi-moist pet food, and dry pet foods. The feeding pattern outlined, which prioritizes the utilization of meat processing by-products in pet food, is generally suitable for dogs of all sizes and breeds, spanning small, medium, and large categories. These meat by-products offer a wealth of

essential nutrients, including proteins, amino acids, minerals, and vitamins, which are advantageous for the overall health and vitality of dogs, regardless of their specific breed or size. For highly active or working dogs engaged in demanding tasks such as police work or herding, the additional protein and energy derived from meat by-products can be particularly beneficial. Large breed dogs, necessitating balanced calcium and phosphorus ratios for proper skeletal development, can find these essential minerals in organ meats like liver, making such by-products suitable components for their diets. Senior dogs, with altered nutritional needs including lower calorie requirements and joint health considerations, can still incorporate meat processing by-products into their diets with adjustments as needed. For dogs with digestive sensitivities, careful monitoring and adjustment of the diet may be necessary to ensure compatibility. While the feeding pattern doesn't specifically target long-haired breeds, the nutritional advantages of meat by-products can contribute to maintaining healthy coats and skin, which are crucial for the overall well-being of these breeds. Pet food market predominantly focuses on the dry and moist segments, with semi-moist pet foods notably absent from domestic production (Euro monitor international report, 2008). Liu [24], Nanda [9] highlight the significant nutritional value of edible meat by-products, underscoring their potential for efficient utilization within the pet food industry. In their evaluation of protein quality in different raw and rendered animal by-product meals used in companion animal diets, [7,5,6] developed pet food from poultry byproducts. Chanadang [25] concluded that pork livers exhibit superior protein quality [26,27] conducted research on protein extraction from pork lung, beef lungs, and mechanically deboned chicken meat, revealing that proteins from pork lung and mechanically deboned chicken meat demonstrate better gelling properties than egg white and beef plasma, while beef and pork lungs exhibit excellent emulsifying properties. Javeed [12], Jayathilakan [13] indicated that the yield of edible meat by-products from pigs accounts for approximately 6.7% of the carcass weight, containing a rich array of amino acids, hormones, minerals, vitamins, and fatty acids. Kumar [28], Liu [24], Nanda [9] documented the nutritional profile of animal meat by-products and their potential utilization, highlighting the superior nutritional value of edible meat by-products compared to lean meat. Ockerman [26], Ockerman [27] characterized edible pork by-

products in terms of yield and nutritional composition, noting their significant contribution as sources of essential nutrients and their importance in both direct consumption and meat processing. Rodriguez [29], Selmane [30], Seong [31], Shelf [16] conducted an analysis of mineral content in pork meat and edible offal, revealing that pork edible offals, such as raw pig liver, are rich in minerals such as potassium, phosphorus, sodium, magnesium, calcium, iron, zinc, copper, and manganese.

5. THE NUTRITIONAL COMPOSITION OF PET FOOD SOURCED FROM PORK

Dry pet foods are recommended to have a moisture content of 10-12%, protein content of 20-25%, carbohydrate content of 30-50%, fat content of 5-12.5%, and digestible energy ranging from 2.9 to 4.0 Kcal/g. These formulations typically include a combination of animal by-products, fats, oils, milk products, vitamins, and mineral supplements Kumar [32], Kumar [33], National Research Council [34], Anderson [35] investigated the nutritional composition and protein functionality of various meat by-products used in pet food, noting that pork by-products contribute significantly to the crude protein levels in pet food formulations compared to mechanically separated chicken. Anandh [23], Chanadang [25], Ockerman [36], Devatkal [20] highlighted the importance of including both vegetable and animal source proteins in pet food formulations to optimize nutritional balance. Vegetable proteins, with their high protein-to-ash ratio and fiber content, are particularly valuable in this regard. Dust [19], ICMSF [37], Oliveros [38] examined alternative protein sources for dogs and found that spray dried pork liver exhibited favorable protein solubility, lysine digestibility, and protein efficiency ratio values, making it a promising ingredient for pet food formulations. The percentage ratio of meat in pet food pellet formulations varies based on several factors, including the specific nutritional requirements of the target animals, regulatory standards, formulation objectives, cost considerations, availability of meat by-products, and palatability considerations. Generally, the percentage of meat can range from around 20% to 40% or more. Nutritional needs, such as those influenced by age, size, activity level, and health status, guide the inclusion of meat to ensure balanced diets. Regulatory standards may impose minimum or maximum percentages of certain ingredients. Formulation objectives, like creating high-protein diets for working dogs or

balanced diets for seniors, also influence meat content. Cost considerations and availability of meat by-products affect the feasibility of higher meat percentages, while palatability and acceptance by pets are essential for overall product success. Achieving a balance among these factors is crucial for formulating an effective and appealing pet. According to the National Research Council (NRC) guidelines (2006), dry pet food for adult maintenance dogs should contain specific ranges of moisture, fat, protein, carbohydrates, and metabolizable energy on a feed basis. Anderson [35], Fischer [36], Devatkal [20], Dust [19] evaluated the protein quality of various by-product meals, noting the composition of animal by-product meals from pork offals and pork lungs. National Research Council [34], Ockerman [26], Ockerman [27], Karthik [39] investigated the use of spray dried porcine plasma in dog and cat diets, highlighting its potential for providing passive immunity at the intestinal level in both species. Rivera [17], Rodriguez [29], Selmane [30], ICMSF [37], Oliveros [38] studied the production of dog food from protein meal obtained from processed poultry slaughterhouse by-products, indicating the nutritional content of the resulting pet food. Karthik [39], Karthikeyan [40], Khan [41], Kondaiah [42] examined the growth and nutrient digestibility in pups fed with pet food containing poultry by-product meals, suggesting that these meals serve as effective alternate protein sources without significantly impacting growth. Studies have shown that high protein diets can facilitate weight loss in obese dogs while maintaining lean body mass [37,38,12,13,40,41,42,43], evaluated the composition of pet food incorporating spent hen meal at different levels, providing insight into the nutritional content of these formulations. Kumar [28] conducted trials on dog and cat foods to analyze fiber digestibility, highlighting variations in crude fiber, total dietary fiber, acid detergent fiber, and neutral detergent fiber values and their apparent digestibility.

Below is a table outlining several types of nutrition commonly found in meat and how they contribute to a dog's diet. It's important to note that meat alone may not provide all essential nutrients in optimal proportions, hence the need for a balanced diet that may include other ingredients such as vegetables, grains, and supplements. Additionally, the specific nutritional requirements may vary based on factors like the breed, size, age, and activity level of the dog.

Table 1. Outlining several types of nutrition commonly found in meat

Nutrient	Function	Found in Meat	Role in Dog's Diet
Protein	Building blocks of tissues	Muscle tissue	Essential for muscle growth, repair, and overall body function
Amino Acids	Essential for protein synthesis	Various meat sources	Necessary for cellular repair and metabolic processes
Fats	Source of energy	Fatty cuts of meat, organ meats	Provide energy, aid in nutrient absorption, and support skin and coat health
Vitamins	Essential for various functions	Liver, heart, and other organs	Contribute to overall health, including immune function, vision, and metabolism
Minerals	Important for bodily functions	Various meat sources	Support bone health, muscle function, and electrolyte balance

It's crucial to ensure that a dog's diet includes a balance of these nutrients to meet their specific needs. While meat provides many essential nutrients, a complete and balanced diet for dogs typically includes a variety of ingredients to ensure all nutritional requirements are met.

6. MICROBIAL CHARACTERISTICS AND QUALITY ASSESSMENT

The low water activity in dry and intermediate moisture pet foods acts as a barrier against the proliferation of Salmonella bacteria, necessitating a zero-tolerance level for Salmonella in dry pet foods. Osawa [43], Thompson [44], AAFCO [45], noted that the low moisture content and water activity in dry pet foods contribute to their preservation quality throughout their shelf-life. Karthik [39], Karthikeyan [40], Khan [41] observed a significant increase in aerobic plate counts in dry dog food containing poultry offal meal during ambient storage, with anaerobic fungi detected in later stages. However, samples packed aerobically or in a vacuum showed no detection of coliforms, staphylococci, or Salmonella during the 112-day storage period. Despite the low water activity in dry pet foods, [37,38] warned of potential microbial contamination due to unhygienic handling and processing practices. Aldrich [22], Anandh [23], Anderson [35] suggested that dry extruded pet foods, especially those coated with acid, can inhibit microbial growth, although contamination with *S. typhimurium* may persist for up to six months. Kumar [32], Kumar [33], Kumar [28], Liu [24] conducted microbiological examinations on pet foods containing processed poultry slaughterhouse by-products, noting a minimal presence of microorganisms and mold attributed to stringent hygiene measures during processing

[39,40,41]. Found an increase in total viable counts in pet food samples containing spent hen meal, with no detection of specific harmful bacteria such as *E. coli*, Salmonella spp, Clostridium spp, Staphylococci spp, yeast, or mold [22,23,35,36,55,56,]. Investigated the quality and shelf life of cooked buffalo tripe rolls under vacuum packaging, observing an increase in total plate counts with storage time, although psychrophilic bacteria were absent, possibly due to metabolic stress caused by cooking. Vacuum packaging led to the production of carbon dioxide by microbes, inhibiting the growth of psychrophilic bacteria.

7. EVALUATION OF SENSORY ATTRIBUTES AND QUALITY CHARACTERISTICS.

The authors noted that various factors, including flavor, food texture, and the size and shape of kibble, can significantly influence palatability results [30,31,16,57,58]. Kumar [32], [46,16] investigated the palatability of canned and semi-moist pet foods, finding that alternative protein sources such as fish and liver protein were well-received by dogs [47,48,49]. According to Dust [19],[37,38] processed red blood cells in a diet were not palatable, leading to a decrease in protein digestion when offered to dogs [22,23,35,36]. Reported excellent palatability of poultry protein meals for dogs and cats, serving as a benchmark for evaluating other ingredients [32,33,28]. Examined the mechanical hardness of extruded materials, emphasizing its impact on texture, which in turn affects the acceptability of pet food products. Characteristics like crispiness, elasticity, hardness, and softness were found to significantly influence acceptability [39,40,41,42]. Studied the digestibility and growth of pups fed

with pet foods containing poultry by-product meals, finding no significant effects on defecation frequency or stool consistency [22,23,35,36]. Investigated the quality and shelf life of cooked buffalo tripe rolls, noting a decrease in appearance scores during storage possibly due to surface drying or lipid oxidation [45,50],39,20,59,60] Evaluated the quality of extruded tripe snack food with various extenders and buffalo rumen meat, finding it moderately palatable, with higher overall acceptability scores for snack foods incorporating rice flour [39,41,42,50]. Analyzed the effects of cooking processes and meat inclusion on pet food flavor and texture, observing differences between baked and extruded samples in terms of color, cohesion, friability, hardness, crispness, and powdery texture [16,14,44,17,29] suggested human sensory analysis to monitor changes in pet food characteristics during storage and estimate shelf life. They found that pet foods with rendered protein meals received lower liking scores when aroma intensity was either too low or too intense [20,19,37]. Analyzed the sensory characteristics and volatile components of dry dog foods made with sorghum fractions, noting similarities in aroma compounds and flavor profiles, albeit with slight variations such as higher toasted aroma notes and musty, dusty flavors. They concluded that dry dog foods made with different red sorghum fractions had similar aroma, flavor, and volatile profiles.

8. SHELF STABILITY OF PET FOOD

The authors conducted quality evaluation and shelf-life assessments of pet food made from broken rice, buffalo tripe, and bone meal [49,21,22]. They observed a reduction in fat and protein content in pet food samples during ambient storage, primarily due to increased moisture levels. Additionally, a slight decrease in pH was noted in the pet food samples over time [8,7,5,6]. stated added binders and fibers increased the storage stability in pet food. In a study by Karthik [39], Karthikeyan [40], Khan [41], Kondaiah [42], the development, and quality assessment of extruded pet food using buffalo meat by-products were investigated. They found that the protein and fat content of the prepared pet food decreased during storage [34,26,27,38,43]. Explored storage strategies to preserve the nutritional composition of pet foods and examined drying techniques for ensuring pet food safety during storage. They suggested that employing a combination of different unit operations for drying and storage could minimize

nutrient losses and optimize processing costs, leading to the production of high-quality pet food with an extended shelf-life [51-55].

9. CHALLENGES

Despite these opportunities, several challenges exist in addressing these research gaps. One challenge is the need for interdisciplinary collaboration between nutritionists, geneticists, veterinarians, and food scientists to conduct comprehensive studies covering various aspects of pet nutrition. Additionally, obtaining funding for long-term research projects and accessing diverse datasets on dog breeds and nutritional requirements may pose challenges. Furthermore, ensuring the ethical treatment of animals in research and adhering to regulatory guidelines regarding pet food production and labeling present additional hurdles. Overcoming these challenges will require concerted efforts from researchers, industry stakeholders, and policymakers to promote evidence-based practices and prioritize pet health and well-being.

10. PROSPECTS

Addressing these research gaps could lead to significant advancements in pet nutrition and the pet food industry. Understanding breed-specific nutrient requirements could facilitate the development of tailored pet food formulations, optimizing the health and well-being of different dog breeds. Further research on the impact of fiber-rich vegetables and genetic factors in growth rates could enhance the nutritional quality of pet food and contribute to more targeted breeding strategies. Moreover, comprehensive studies on palatability and microbiota analysis could lead to the creation of more appealing and nutritionally balanced pet food products. Additionally, the development of breed-specific feeding guidelines considering factors such as energy requirements and dietary preferences could provide pet owners with more precise recommendations for their dogs' nutrition.

11. CONCLUSION

Pet foods formulated from pork by-products represent an increasingly valuable nutritional resource for pets, offering a robust profile of essential nutrients that support their overall health and well-being. These products are particularly rich in high-quality protein, which is vital for maintaining muscle mass, promoting tissue repair, and supporting the immune system.

Additionally, pork by-products provide a significant source of essential fatty acids, vitamins, and minerals, all of which are critical for the physiological functions and longevity of companion animals. Despite their nutritional benefits, the utilization of pork by-products in pet food formulation presents notable challenges, particularly in terms of microbial control and shelf-life preservation. Pork by-products, like all animal-derived ingredients, are susceptible to contamination by pathogenic microorganisms, which can compromise the safety of the food. However, recent advancements in food processing techniques, including enhanced thermal treatments and novel preservation methods, have significantly mitigated these risks. These technologies not only ensure the microbiological safety of the final products but also extend their shelf life, thereby maintaining their nutritional integrity over longer periods.

Further, the development of innovative packaging solutions and the application of advanced storage strategies have been instrumental in preserving the quality of pork-derived pet foods. Vacuum packaging, modified atmosphere packaging, and the use of natural preservatives are among the techniques that have proven effective in preventing spoilage and maintaining freshness. These methods also play a crucial role in inhibiting the oxidation of fats, which can otherwise lead to rancidity and a subsequent loss of nutritional value. The formulation of pet foods using pork by-products requires meticulous attention to ingredient selection and processing. By-products such as liver, heart, and lungs, which are often regarded as less desirable for human consumption, are excellent sources of essential nutrients for pets. These ingredients can be incorporated into pet foods in a manner that not only maximizes their nutritional potential but also enhances the palatability of the products. The use of these by-products aligns with sustainable practices by reducing food waste and making efficient use of available resources. Moreover, handling and storage practices are critical to maintaining the safety and quality of pork-derived pet foods. The implementation of stringent quality control measures throughout the supply chain, from sourcing and processing to packaging and distribution, is essential to ensure that the products meet the required safety standards and deliver consistent nutritional benefits to pets. In conclusion, pet foods made from pork by-products offer a highly nutritious and palatable option for pet owners seeking to provide their

animals with balanced diets. The ongoing advancements in processing and preservation technologies, combined with a comprehensive approach to formulation and quality control, continue to enhance the viability and appeal of pork-derived pet foods. As a result, pet owners can have confidence in the safety and nutritional adequacy of these products, thereby contributing to the health and happiness of their furry companions.

DISCLAIMER (ARTIFICIAL INTELLIGENCE)

Author(s) hereby declares that NO generative AI technologies such as Large Language Models (ChatGPT, COPILOT, etc) and text-to-image generators have been used during writing or editing of manuscripts.

COMPETING INTERESTS

Authors have declared that no competing interests exist.

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