



This Cooking Recipe for dogs is an innovative concept that meets the specific needs of each animal to help them transition to raw food. Beef is the only protein in this recipe, with offal and broccoli for complete nutrition. Beef has all the essential amino acids your dog needs. It's also a great source of iron and zinc, two essential minerals for heart health. We've also added broccoli for its multiple anti-inflammatory properties that help reduce the risk of chronic illness. So that the Beef & Broccoli recipe can be cooked, we've replaced the finely ground bones with a calcium and phosphorus supplement. This ensures an adequate level of calcium and phosphorus to contribute to the optimal health of your pet's teeth and bones. Like all our recipes, Beef & Broccoli for dogs is nutritionally complete and balanced, meeting your loyal pet's needs at every life stage. Serve it raw or cooked according to your furry friend's preferences!



Helps transition to raw food



Human-grade ingredients



Bone-free recipe  
Serve raw or cooked



Hormone and antibiotic free

### INGREDIENTS

Beef, Beef heart, Beef liver, Dicalcium phosphate (bone substitute), Alfalfa, Sunflower oil, Organic kelp, Calcium carbonate (bone substitute), Apple cider vinegar, Yeast from *Saccharomyces cerevisiae* culture, Red beet, Coconut oil, Cod liver oil, Flaxseed, Sea salt, Choline chloride, Thyme, Vitamin E supplement, Zinc proteinate, Iron proteinate, Manganese proteinate, Copper proteinate, Probiotics (*Bacilli* and *Lactobacilli* sp.), Vitamin B12 supplement, Riboflavin, Folic acid.

### GUARANTEED ANALYSIS

Calories per medallion (114g).....	189
Carbohydrates.....	3.7%
Protein min.....	16%
Crude fat min.....	11%
Crude fiber max.....	0.8%
Moisture max.....	65%
Ratio Ca/P.....	1.27 : 1

This formula for puppy or adult dog is formulated to meet the nutritional levels established by the AAFCO (Association of American Feed Control Officials) Nutrients Profiles for growth and maintenance of the adult dog.

Optional Cooking Method: In a skillet, cook the thawed medallions over medium heat for 2 minutes per side. Cool before serving.

Boneless recipe

### COMPOSITION



**84%**

Meat, organ meat & bone



**10%**

Fruits & vegetables



**6%**

Superfoods

### VITAMINS

Vitamin A.....	22573 (IU/kg)	Niacin: B3 .....	47.21 (mg/kg)
Vitamin D.....	228 (IU/kg)	Pyridoxine: B6.....	3.48 (mg/kg)
Vitamin E.....	255 (IU/kg)	Folate B9.....	2.53 (mg/kg)
Thiamin: B1.....	1.27 (mg/kg)	Vitamin B12.....	0.59 (mg/kg)
Riboflavin: B2.....	9.48 (mg/kg)	Vitamin C.....	67.52 (mg/kg)
Pantothenic Acid.....	14.69 (mg/kg)	Choline.....	1747 (mg/kg)

### MINERALS

Calcium.....	0.57%	Iron.....	66.70 (mg/kg)
Phosphorus.....	0.45%	Copper.....	27.93 (mg/kg)
Potassium.....	0.31%	Manganese.....	16.12 (mg/kg)
Sodium.....	0.17%	Zinc.....	72.44 (mg/kg)
Chloride.....	0.26%	Iodine.....	3.29 (mg/kg)
Magnesium.....	0.03%	Selenium.....	0.16 (mg/kg)

### AMINO ACIDS

Arginine.....	0.91%	Phenylalanine+Tyrosine.....	1.07%
Histidine.....	0.44%	Phenylalanine.....	0.61%
Isoleucine.....	0.64%	Threonine.....	0.58%
Leucine.....	1.15%	Tryptophan.....	0.11%
Lysine.....	1.15%	Valine.....	0.74%
Methionine+Cystine.....	0.54%	Taurine.....	0.02%
Methionine.....	0.36%		

### FATTY ACIDS

Omega-3 Fatty Acids.....	0.16%	Omega-6 Fatty Acids.....	0.74%
Alpha Linoleic Acid (ALA).....	0.11%	Linoleic Acid.....	0.56%
EPA+DHA.....	0.04%		