

FULL AAFCO NUTRIENT PROFILE

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RECIPE OVERVIEW

RECIPE NAME: Chicken & Pumpkin Paté for Adult Dogs

INGREDIENTS: Chicken Thigh, Chicken Liver, Pumpkin, Chicken Heart, Organic Spearmint, Cod Liver Oil, Egg Shell Powder, Organic Dried Kelp

AAFCO STATEMENT: Our Chicken & Pumpkin Paté for Adult Dogs is formulated to meet the nutritional levels established by the AAFCO Dog Food Nutrient Profiles for maintenance

Guaranteed Analysis	Units	As Fed	Dry Matter
Crude Protein (min)	%	17%	59%
Crude Fat (min)	%	7%	26%
Crude Fiber (max)	%	2%	4%
Moisture (max)	%	71%	0%
Carbohydrates	%	1.37%	4.57%

Calorie Content	As Fed	Dry Matter
KCAL / KG	1,373	4,577
KCAL / OZ	39	130

RECIPE COMPOSITION

AS FED

Protein..... 18%
Fat..... 8%
Fiber.....1%
Moisture.....70%
Ash..... 2%
Carbohydrates..... 1.37%

CALORIC

Protein..... 131.1 g / 1,000 kcal
Fat..... 58.3 g / 1,000 kcal
Fiber.....7.3 g / 1,000 kcal
Ash..... 14.6 g / 1,000 kcal
Carbohydrates..... 10 g / 1,000 kcal

DRY MATTER

Protein..... 60%
Fat..... 27%
Fiber.....3%
Moisture.....0%
Ash..... 7%
Carbohydrates..... 4.57%

Macronutrient Calorie Distribution		
Calories from Protein	Calories from Fat	Calories from Carbohydrates
46%	51%	3.5%



NUTRIENT PROFILE (PART 1)

Minerals	Caloric	As Fed	Dry Matter
Units	g / 1,000 kcal	%	%
Calcium	1.85	0.25%	0.85%
Phosphorus	1.57	0.22%	0.72%
Potassium	1.79	0.25%	0.82%
Sodium	0.47	0.06%	0.22%
Chloride	4.96	0.68%	2.27%
Magnesium	0.19	0.03%	0.09%
Calcium to Phosphorus Ratio	1.18	1.18	1.18
Units	mg / 1,000 kcal	mg / kg	mg / kg
Iron	44.46	61.04	203.48
Copper	1.99	2.73	9.11
Manganese	1.98	2.72	9.06
Zinc	20.57	28.24	94.14
Iodine	0.41	0.56	1.88
Selenium	0.23	0.32	1.05

Vitamins	Caloric	As Fed	Dry Matter
Units	IU / 1,000 kcal	IU / kg	IU / kg
Vitamin A	39190	53808	179360
Vitamin D	490	673	2243
Vitamin E	18	25	82
Units	mg / 1,000 kcal	mg / kg	mg / kg
Thiamine	0.90	1.24	4.12
Riboflavin	5.50	7.55	25.17
Pantothenic Acid	19.50	26.77	89.25
Niacin	38.90	53.41	178.03
Pyridoxine	3	4.12	13.73
Folic Acid	1.32	1.81	6.03
Vitamin B12	0.04	0.06	0.20
Choline	862	1184	3945

NUTRIENT PROFILE (PART 2)

Amino Acids	Caloric	As Fed	Dry Matter
Units	g / 1,000 kcal	%	%
Arginine	8.62	1.18%	3.95%
Histidine	3.69	0.51%	1.69%
Isoleucine	6.25	0.86%	2.86%
Leucine	11.09	1.52%	5.08%
Lysine	10.84	1.49%	4.96%
Methionine	3.32	0.46%	1.52%
Methionine-cystine	5.07	0.70%	2.32%
Phenylalanine	5.71	0.78%	2.61%
Phenylalanine-tyrosine	10.5	1.44%	4.81%
Threonine	5.75	0.79%	2.63%
Tryptophan	1.44	0.20%	0.66%
Valine	6.96	0.96%	3.19%
Taurine	0.77	0.11%	0.35%

Fats	Caloric	As Fed	Dry Matter
Units	g / 1,000 kcal	%	%
Linoleic acid (LA)	9.01	1.24%	4.12%
Alpha-Linolenic acid (ALA)	0.51	0.07%	0.23%
Arachidonic acid (AA)	1.92	0.26%	0.88%
Eicosapentaenoic acid (EPA)	0.49	0.07%	0.22%
Docosapentaenoic acid (DPA)	0.26	0.04%	0.12%
Docosahexaenoic acid (DHA)	0.6	0.08%	0.27%
Total Omega 3	1.86	0.26%	0.85%
Total Omega 6	10.93	1.50%	5.00%
Omega 6 to 3 Ratio	5.88	5.88	5.88