

Recipe No 1 - Original (For All Life Stages)

Typical Analysis	Unit	Recipe
Proteins	%	44.5%
Fats	%	28.8%
Carbohydrates	%	6.7%
Fibre	%	1.8%
Ash	%	6.2%
Moisture	%	12.0%
Calories	kcal/kg	4645
Minerals	per 1000 kcal	
Calcium (Ca)	g	3.27
Phosphorus (P)	g	2.25
Ca: P	ratio	1.45: 1
Pottassium (K)	g	1.93
Sodium (Na)	g	0.91
Magnesium (Mg)	g	0.25
Chlorine (Cl)	g	0.77
Iron (Fe)	mg	20.33
Copper (Cu)	mg	3.68
Manganese (Mn)	mg	59.58
Zinc (Zn)	mg	55.59
Iodine (I)	mg	7.62
Selenium (Se)	mg	0.11
Vitamins	per 1000 kcal	
Vit A	IU	14048.14
Vit C	mg	40.28
Vit D	IU	302.05
Vit E	IU	212.98
Thiamine, B1	mg	5.29
Riboflavin, B2	mg	110.41
Niacin, B3	mg	140.27
Pantothenic Acid, B5	mg	23.84
B6 (Pyridoxine)	mg	18.69
Vit B12	mg	0.03
Folic Acid	mg	0.34
Choline	mg	491.67
Vit K1 (minimal data)	mg	70.40
Biotin (minimal data)	mg	0.55
Amino Acids	per 1000 kcal	
Total Protein	g	95.81
Tryptophan	g	1.00
Threonine	g	4.03
Isoleucine	g	4.52
Leucine	g	7.60
Lysine	g	8.18
Methionine	g	2.65
Methionine - cystine	g	3.74
Phenylalanine	g	3.98
Phenylalanine - tyrosine	g	7.30
Valine	g	4.99
Arginine	g	5.97
Histidine	g	2.85
Purines	mg	94.18
Taurine	g	0.09
Fats	per 1000 kcal	
Total	g	62.10
Saturated	g	18.68
Monounsaturated	g	22.87
Polyunsaturated	g	12.09
LA	g	6.67
ALA	g	0.99
AA	g	0.62
EPA + DHA	g	3.16
EPA	g	1.38
DPA	g	0.60
DHA	g	1.77
Omega 3 Total	g	4.15
Omega 6 Total	g	7.29
Omega-6/Omega-3	ratio	0.57: 1