

**Recipe No 2 - Chicken & Salmon**

<b>Typical Analysis</b>	<b>Unit</b>	<b>Recipe</b>
Proteins	%	45.0%
Fats	%	27.3%
Carbohydrates	%	6.8%
Fibre	%	2.3%
Ash	%	6.7%
Moisture	%	12.0%
Calories	kcal/kg	4523
<b>Minerals</b>	<b>Per 1000 kcal</b>	
Calcium (Ca)	g	3.31
Phosphorus (P)	g	2.25
Ca: P	ratio	1.47: 1
Pottassium (K)	g	2.14
Sodium (Na)	g	0.89
Magnesium (Mg)	g	0.28
Chlorine (Cl)	g	0.85
Iron (Fe)	mg	30.78
Copper (Cu)	mg	2.57
Manganese (Mn)	mg	132.42
Zinc (Zn)	mg	69.42
Iodine (I)	mg	8.57
Selemium (Se)	mg	0.13
<b>Vitamins</b>	<b>Per 1000 kcal</b>	
Vit A	IU	23409.13
Vit C	mg	67.08
Vit D	IU	489.49
Vit E	IU	465.71
Thiamine, B1	mg	11.20
Riboflavin, B2	mg	245.96
Niacin, B3	mg	276.44
Pantothenic Acid,B5	mg	45.46
B6 (Pyridoxine)	mg	39.10
Vit B12	mg	0.04
Folic Acid	mg	0.66
Choline	mg	495.49
Vit K1 (minimal data)	mg	106.62
Biotin (minmal data)	mg	0.93
<b>Amino Acids</b>	<b>Per 1000 kcal</b>	
Total Protein	g	99.44
Tryptophan	g	1.12
Threonine	g	4.25
Isoleucine	g	4.80
Leucine	g	7.91
Lysine	g	8.57
Methionine	g	2.77
Methionine - cystine	g	3.99
Phenylalanine	g	4.23
Phenylalanine - tyrosine	g	7.72
Valine	g	5.34
Arginine	g	6.09
Histidine	g	2.88
Purines	mg	273.02
Taurine	g	0.18
<b>Fats</b>	<b>Per 1000 kcal</b>	
Total	g	60.24
Saturated	g	15.97
Monounsaturated	g	19.01
Polyunsaturated	g	15.18
LA	g	7.84
ALA	g	1.43
AA	g	1.13
EPA + DHA	g	4.30
EPA	g	1.86
DPA	g	0.79
DHA	g	2.43
Omega 3 Total	g	5.73
Omega 6 Total	g	8.97
Omega-6/Omega-3	ratio	0.64: 1