

Recipe No 3 - Beef & Salmon

Typical Analysis	Unit	Recipe
Proteins	%	44.0%
Fats	%	30.6%
Carbohydrates	%	7.3%
Fibre	%	1.8%
Ash	%	4.3%
Moisture	%	12.0%
Calories	kcal/kg	4804
Minerals	Per 1000 kcal	
Calcium (Ca)	g	3.41
Phosphorus (P)	g	1.80
Ca: P	ratio	1.9: 1
Pottassium (K)	g	2.10
Sodium (Na)	g	0.83
Magnesium (Mg)	g	0.29
Chlorine (Cl)	g	0.63
Iron (Fe)	mg	18.80
Copper (Cu)	mg	3.58
Manganese (Mn)	mg	50.01
Zinc (Zn)	mg	46.43
Iodine (I)	mg	7.66
Selemium (Se)	mg	0.11
Vitamins	Per 1000 kcal	
Vit A	IU	9283.60
Vit C	mg	34.74
Vit D	IU	378.98
Vit E	IU	181.94
Thiamine, B1	mg	4.59
Riboflavin, B2	mg	92.48
Niacin, B3	mg	122.48
Pantothenic Acid,B5	mg	19.91
B6 (Pyridoxine)	mg	15.96
Vit B12	mg	0.03
Folic Acid	mg	0.18
Choline	mg	569.58
Vit K1 (minimal data)	mg	64.87
Biotin (minmal data)	mg	0.27
Amino Acids	Per 1000 kcal	
Total Protein	g	91.69
Tryptophan	g	0.83
Threonine	g	3.79
Isoleucine	g	4.14
Leucine	g	7.29
Lysine	g	7.69
Methionine	g	2.57
Methionine - cystine	g	3.49
Phenylalanine	g	3.80
Phenylalanine - tyrosine	g	6.92
Valine	g	4.73
Arginine	g	5.73
Histidine	g	2.59
Purines	mg	4.06
Taurine	g	0.06
Fats	Per 1000 kcal	
Total	g	63.60
Saturated	g	19.55
Monounsaturated	g	21.90
Polyunsaturated	g	9.13
LA	g	2.91
ALA	g	1.05
AA	g	0.38
EPA + DHA	g	4.13
EPA	g	1.83
DPA	g	0.77
DHA	g	2.30
Omega 3 Total	g	5.18
Omega 6 Total	g	3.29
Omega-6/Omega-3	ratio	1.57: 1