## HERE'S AN EASY SIDE-BY-SIDE RECIPE COMPARISON

### Grass-Fed Lamb Recipe

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Guaranteed Analysis</th>
<th>Calorie Content (Calculated)</th>
<th>Forms</th>
</tr>
</thead>
</table>
| Lamb, Lamb Liver, Ground Lamb Bone, Lamb Kidney, Lamb Spleen, Carrots, Butternut Squash, Apples, Ground Flaxseed, Montmorillonite Clay, Dried Kelp, Broccoli, Cod Liver Oil, Salmon Oil, Apple Cider Vinegar, Mixed Tocopherols, Dried Chicory Root, Blueberries. | Crude Protein (min): 15.0%  
Crude Fat (min): 8.0%  
Crude Fiber (max): 2.0%  
Moisture (max): 68.0%  | Metabolizable Energy  
1,625 kcal/kg  
178 kcal/cup—Bites  
46 kcal/medallion—Medallions  
368 kcal/patty—Patties | Bites  
Patties |

### Real Lamb Recipe

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Guaranteed Analysis</th>
<th>Calorie Content (Calculated)</th>
<th>Forms</th>
</tr>
</thead>
</table>
| Lamb, Lamb Liver, Ground Lamb Bone, Lamb Kidney, Lamb Spleen, Carrots, Butternut Squash, Apples, Ground Flaxseed, Montmorillonite Clay, Dried Kelp, Broccoli, Cod Liver Oil, Salmon Oil, Apple Cider Vinegar, Vitamin E Supplement, Dried Chicory Root, Blueberries. | Crude Protein (min): 15.0%  
Crude Fat (min): 8.0%  
Crude Fiber (max): 2.0%  
Moisture (max): 68.0%  | Metabolizable Energy  
1,625 kcal/kg  
178 kcal/cup—Bites  
46 kcal/medallion—Medallions  
368 kcal/patty—Patties | Bites  
Patties |