



## NUTRITION INFORMATION

### CALORIES AND METABOLIZABLE ENERGY (ME) PROFILE

Calories come from 3 places: protein, fat and carbohydrates.  
ME Profile measures the percentage of calories coming from protein, fat and carbohydrates.

FLAVOR	Protein	Fat	Carbs	KCAL/POUCH	KCAL/KG
Pumpkin Purée	11.8%	10.4%	77.9%	6	205
Pumpkin Purée with Coconut Oil & Flaxseed	5.9%	62.0%	32.1%	17	568
Pumpkin Purée with Ginger & Turmeric	11.3%	8.8%	79.9%	4	141

### AS FED PERCENTAGE

As fed measures nutrients based upon their overall percentage in a formula.

FLAVOR	Protein	Fat	Moisture	Ash	Carbs	Calcium	Phos	Mag	Potass	Sodium	Fiber
Pumpkin Purée	0.7%	0.3%	94.1%	0.4%	4.6%	0.004%	0.015%	0.006%	0.069%	0.007%	0.40%
Pumpkin Purée with Coconut Oil & Flaxseed	1.1%	4.6%	89.2%	0.4%	5.7%	0.011%	0.027%	0.014%	0.059%	0.007%	1.10%
Pumpkin Purée with Ginger & Turmeric	0.5%	0.2%	95.8%	0.4%	3.5%	0.004%	0.013%	0.004%	0.056%	0.004%	0.40%

### DRY MATTER BASIS

Dry matter measures nutrients based upon their overall percentage  
in a formula after the moisture content has been removed.

FLAVOR	Protein	Fat	Ash	Carbs	Calcium	Phos	Mag	Potass	Sodium	Fiber
Pumpkin Purée	11.7%	4.2%	6.8%	77.3%	0.07%	0.25%	0.10%	1.17%	0.12%	6.8%
Pumpkin Purée with Coconut Oil & Flaxseed	9.8%	42.2%	3.7%	53.1%	0.10%	0.25%	0.13%	0.55%	0.06%	10.2%
Pumpkin Purée with Ginger & Turmeric	11.9%	3.8%	9.5%	84.3%	0.10%	0.31%	0.10%	1.33%	0.10%	9.5%

### MINERAL MG/100 KCAL

FLAVOR	Calcium	Phos	Mag	Potass	Sodium
Pumpkin Purée	20	73	29	337	34
Pumpkin Purée with Coconut Oil & Flaxseed	19	48	25	104	12
Pumpkin Purée with Ginger & Turmeric	28	92	28	397	28

