

# NOOSHI'S

## Gently-Cooked Chicken for cats

### RECIPE DETAILS

### MACRONUTRIENT ANALYSIS

| Composition           | As Formulated | DM     | % kcal |
|-----------------------|---------------|--------|--------|
| Total kcal in 100 g   |               | 119.63 |        |
| Protein               | 19.63%        | 71.84% | 65.24% |
| Fat                   | 4.52%         | 16.56% | 33.83% |
| Ash                   | 2.7%          | 9.87%  |        |
| Moisture              | 72.67%        |        |        |
| Fiber                 | 0.38%         | 1.39%  | 0.63%  |
| Net Carbs             | 0.09%         | 0.33%  | 0.3%   |
| Sugars (limited data) | 0.03%         | 0.11%  | 0.1%   |
| Starch (limited data) | 0.2%          | 0.75%  | 0.68%  |
| Total                 |               |        | 100%   |

### MINERALS

|                       | Min  | Max  | Recipe   | DM     |
|-----------------------|------|------|----------|--------|
| Calcium (Ca)          | 1.5  | 0    | 3.45     | 1.51%  |
| Phosphorus (P)        | 1.25 | 5    | 3.43     | 1.50%  |
| Calcium to Phosphorus | 1:1  |      | 1.01 : 1 |        |
| Potassium (K)         | 1.5  | 0    | 2.16     | 0.95%  |
| Sodium (Na)           | 0.5  | 0    | 1.34     | 0.59%  |
| Magnesium (Mg)        | 0.1  | 0    | 0.25     | 0.11%  |
| Chloride (Cl)         | 0.75 | 0    | 1.66     | 0.73%  |
| Iron (Fe)             | 20   | 0    | 35.84    | 156.86 |
| Copper (Cu)           | 1.25 | 0    | 1.99     | 8.7    |
| Manganese (Mn)        | 1.9  | 0    | 2.08     | 9.09   |
| Zinc (Zn)             | 18.8 | 0    | 19.51    | 85.38  |
| Iodine (I)            | 0.15 | 2.25 | 0.22     | 0.97   |
| Selenium (Se)         | 0.08 | 0    | 0.29     | 1.27   |

### VITAMINS

|                      | Unit | Min  | Max       | Recipe    | DM         |
|----------------------|------|------|-----------|-----------|------------|
| Vit A                | IU   | 833  | 83,325.00 | 60,686.91 | 265,631.54 |
| Vit C                | mg   | 0    | 0         | 65.67     | 287.46     |
| Vit D                | IU   | 70   | 7,520.00  | 306.52    | 1,341.67   |
| Vit E                | IU   | 10   | 0         | 10.68     | 46.73      |
| Thiamine, B1         | mg   | 1.4  | 0         | 1.27      | 5.57       |
| Riboflavin, B2       | mg   | 1    | 0         | 7.54      | 32.99      |
| Niacin, B3           | mg   | 15   | 0         | 77.29     | 338.32     |
| Pantothenic Acid, B5 | mg   | 1.44 | 0         | 23.51     | 102.92     |
| B6                   | mg   | 1    | 0         | 3.3       | 14.45      |
| Vit B12              | mg   | 0.01 | 0         | 0.08      | 0.35       |
| Folic Acid           | mg   | 0.2  | 0         | 1.74      | 7.61       |
| Choline              | mg   | 600  | 0         | 898.62    | 3,933.31   |
| Vit K1               | mg   | 0.03 | 0         | 0.02      | 0.1        |
| Biotin               | mg   | 0.02 | 0         | 0.33      | 1.43       |

### FATS

|               | Unit  | Min  | Max | Recipe   | DM     |
|---------------|-------|------|-----|----------|--------|
| Total         | g     | 22.5 | 0   | 37.83    | 16.56% |
| Saturated     | g     | 0    | 0   | 18.13    | 7.93%  |
| Monounsatur   | g     | 0    | 0   | 9.47     | 4.14%  |
| Polyunsaturat | g     | 0    | 0   | 8.87     | 3.88%  |
| LA            | g     | 1.4  | 0   | 5.33     | 2.33%  |
| ALA           | g     | 0    | 0   | 0.28     | 0.12%  |
| AA            | g     | 0.05 | 0   | 1.31     | 0.57%  |
| EPA           | g     | 0    | 0   | 0.26     | 0.12%  |
| DPA           | g     | 0    | 0   | 0.15     | 0.07%  |
| DHA           | g     | 0    | 0   | 0.73     | 0.32%  |
| Omega-        | ratio | 0    | 0   | 4.65 : 1 |        |
| EPA + DHA     | g     | 0    | 0   | 1        | 0.00%  |