

INGREDIENTS

Beef meat, Flaxseed, Beef kidney, Beef liver, Beef heart, Apple, Green bean, Carrot, Broccoli, Sweet potato, Beef bone meal, Tomato, Mixed tocopherols.

GUARANTEED ANALYSIS (LABEL)		CALORIE CONTENT	
Crude protein	51% min	Metabolizable energy (calculated)	4,458 kcal/kg
Crude fat	27.5% min	Per cup	246 kcal
Crude fiber	7% max	One level cup, measured	52 g
Moisture	5% max	Cups per bag, about	9

LABORATORY ANALYSIS (TYPICAL, AS FED)	
Midwest Laboratories, report 26-056-9772 / 14767627, sampled 2026-02-20. Typical values from the finished product; the label guarantees above are the minimums and maximums we stand behind.	
Moisture	3.37 %
Crude protein	52.4 %
Crude fat (acid hydrolysis)	27.5 %
Crude fiber	6.09 %
Ash	2.76 %
Calcium	1.22 %
Phosphorus	1.01 %
Potassium	0.72 %
Sodium	0.29 %
Magnesium	0.11 %
Sulfur	0.39 %
Iron	69.5 mg/kg
Zinc	59.4 mg/kg
Copper	17.6 mg/kg
Manganese	7.1 mg/kg

Calcium to phosphorus ratio 1.21 : 1.

NUTRITIONAL ADEQUACY

AlphaPak Freeze-Dried Dog Food is formulated to meet the nutritional levels established by the AAFCO nutritional profiles for all dog life stages, including growth and development of large size dogs (70 lbs or more as adult dogs).

Developed with a veterinarian and a chemical engineer on staff.

FEEDING GUIDE (FROM THE BAG)

Dog weight	Full meal, per day	Topper, per day	Days per bag (meal)
Up to 6 lb	¼ cup	1 tbsp	36
7–12 lb	¾ cup	3 tbsp	12
13–18 lb	1 cup	¼ cup	9
19–25 lb	1½ cups	½ cup	6
Over 25 lb	3 cups	¾ cup	3

Amounts are a starting point. Adjust to keep your dog at a lean, healthy weight, and ask your vet about your dog’s needs.

REHYDRATING (FROM THE BAG)

For every cup of freeze-dried dog food, add up to an equal amount of fresh warm water and stir. Our unique product can be served immediately, but for best results, wait 30-60 seconds.

STORAGE AND HANDLING

Store sealed in a cool, dry cupboard. No freezer or fridge needed until opened. Freeze-drying does not cook the food, so treat it like raw at home: wash hands and bowls, seal the bag, and toss rehydrated leftovers after two hours.

SAFETY TESTING

We run a kill-step process and test the finished food, and the equipment it is made on, for Salmonella, Listeria, and E. coli.