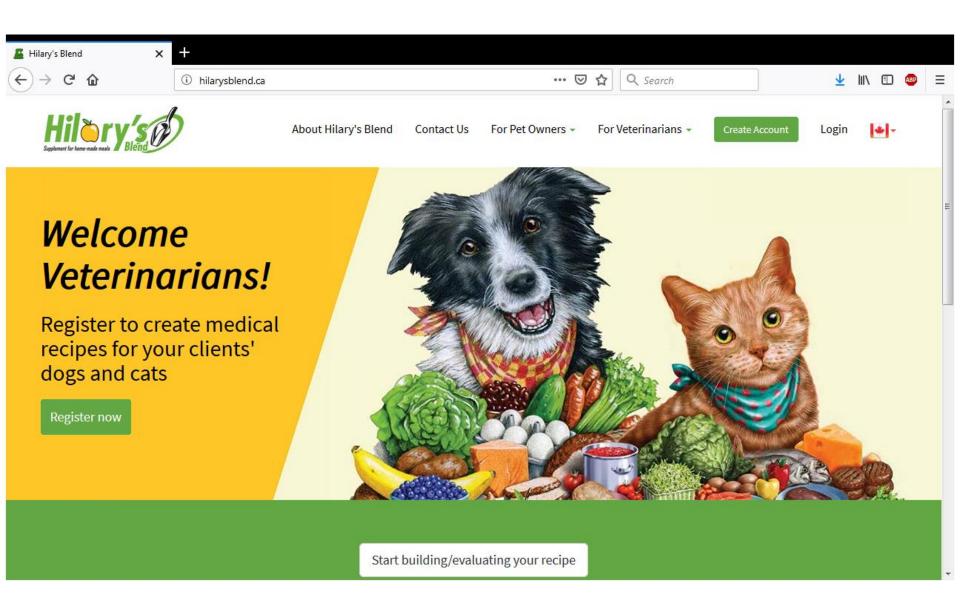
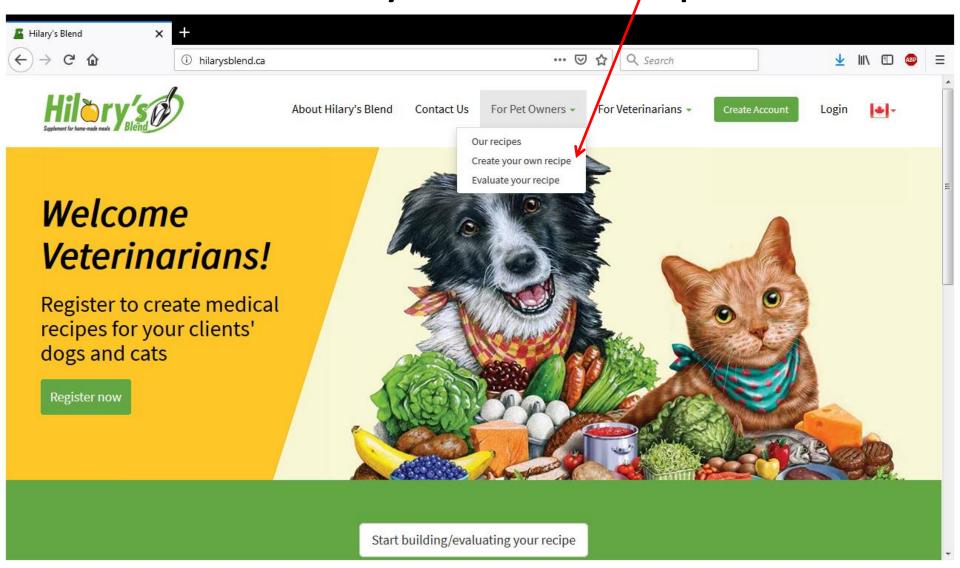
# Go to: www.hilarysblend.ca



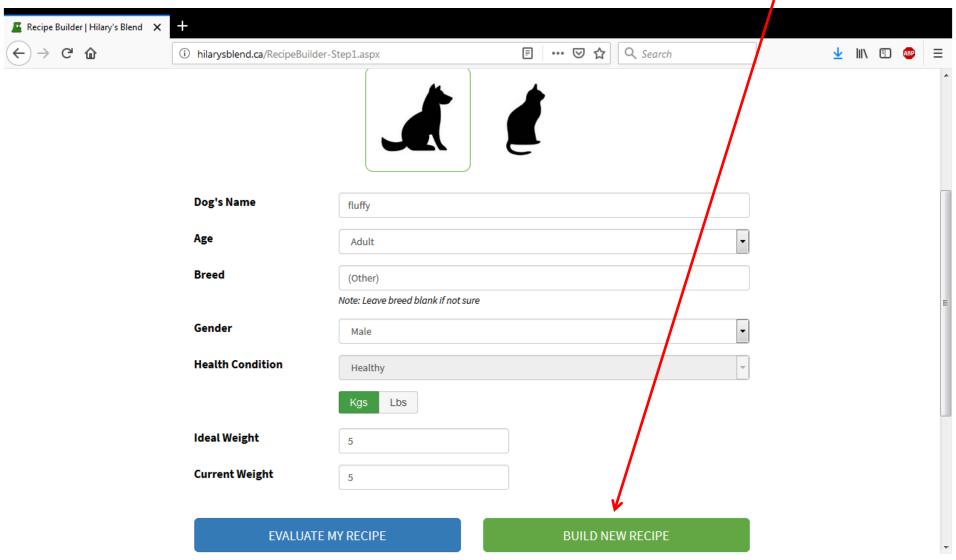
Under "For Pet Owners" tab, pick "Create your own recipe"



### Fill in the pet information

(Use Health condition "Healthy")

Click green button to build a new recipe



## For pancreatitis

We want less than 20g of fat per 1000 kcal (typically that means less than 18% of calories from fat)

- Pick a low fat meat
  - Turkey breast or thigh
  - Chicken breast or thigh
  - Cod
  - Sole
  - Halibut
  - Crab
  - Goat
  - Elk

- Or get some protein from plant
  - Peas
  - Soy
  - Kidney beans
  - Lentils

#### tlutty

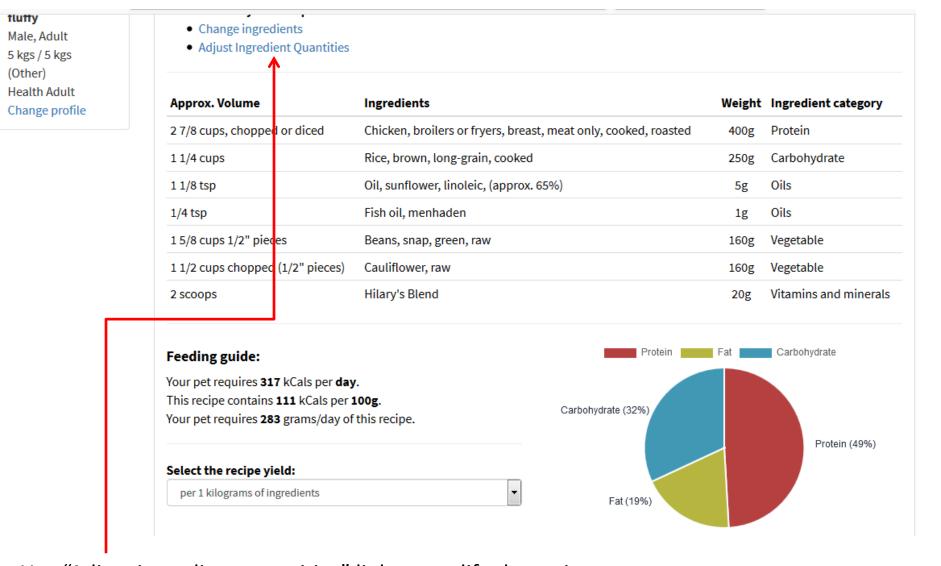
Male, Adult 5 kgs / 5 kgs (Other) Health Adult Change profile

- · Change ingredients
- · Adjust Ingredient Quantities

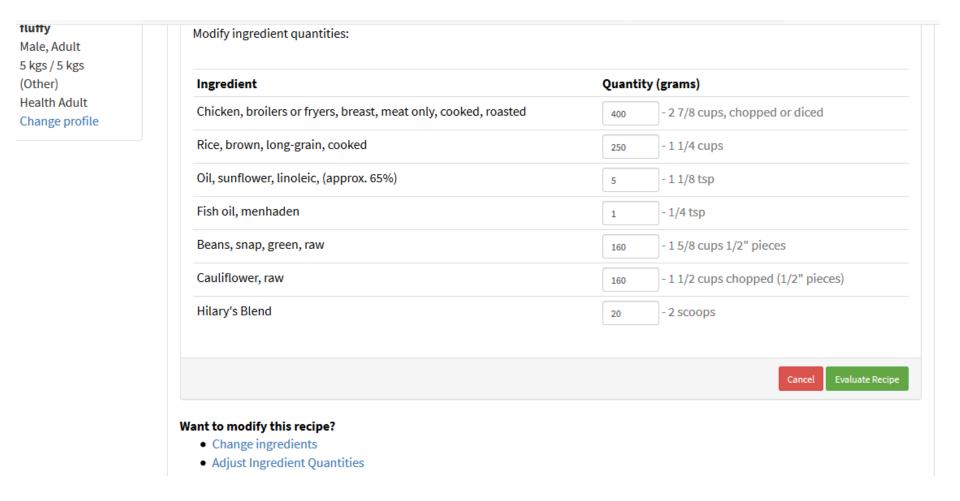
| Approx. Volume                           | Ingredients                         |                               | Weight | Ingredient category   |
|--|-------------------------------------|-------------------------------|--------|-----------------------|
| 2 7/8 cups, chopped or diced             | Chicken, broilers or fryers, breast | t, meat only, cooked, roasted | 400g   | Protein               |
| 1 1/4 cups                               | Rice, brown, long-grain, cooked     |                               | 250g   | Carbohydrate          |
| 1 1/8 tsp                                | Oil, sunflower, linoleic, (approx.  | 65%)                          | 5g     | Oils                  |
| 1/4 tsp                                  | Fish oil, menhaden                  |                               | 1g     | Oils                  |
| 1 5/8 cups 1/2" pieces                   | Beans, snap, green, raw             |                               | 160g   | Vegetable             |
| 1 1/2 cups chopped (1/2" pieces)         | Cauliflower, raw                    |                               | 160g   | Vegetable             |
| 2 scoops                                 | Hilary's Blend                      |                               | 20g    | Vitamins and minerals |
| Feeding guide:                           |                                     | Protein                       | Fat    | Carbohydrate          |
| our pet requires 317 kCals per day       | <i>1</i> .                          |                               |        |                       |
| This recipe contains 111 kCals per 1     | 100g.                               |                               |        |                       |
| inis recipe contains 111 kcats per .     | _                                   | Carbabudrata (2004)           |        |                       |
| our pet requires <b>283</b> grams/day of | this recipe.                        | Carbohydrate (32%)            |        |                       |
| our pet requires <b>283</b> grams/day of | this recipe.                        | Carbohydrate (32%)            |        | Protein (49%)         |
|  | this recipe.                        | Carbohydrate (32%)            |        | Protein (49%)         |

I picked chicken, brown rice, sunflower oil, fish oil, beans and cauliflower from the "kitchen cupboard" then clicked "Next" to get a recipe.

The software gave me the above recipe which is balanced but too high in fat The pie shows it contains 19% of calories from fat For pancreatitis, we need < 18% of calories from fat



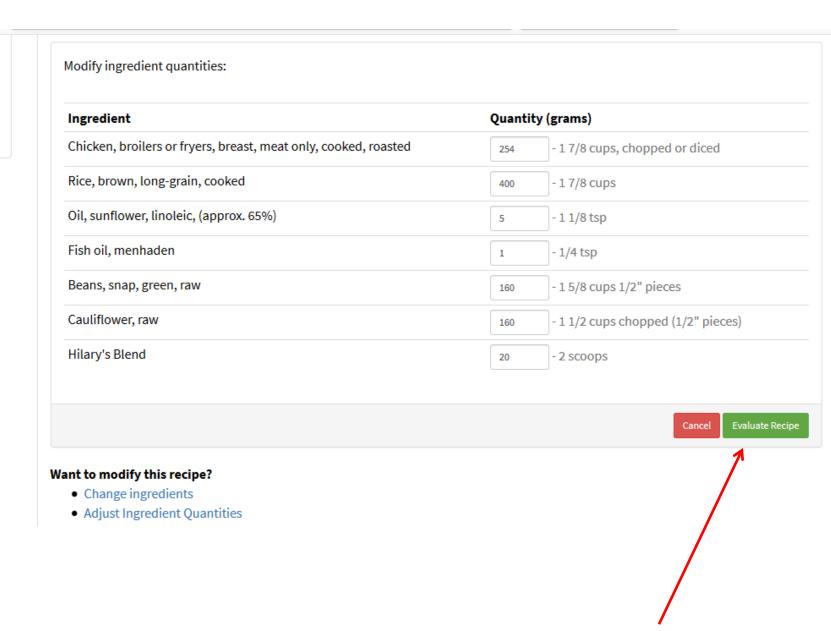
Use "Adjust ingredient quantities" link to modify the recipe



"Adjust ingredient quantities" link takes you to this screen which shows the previous recipe.

To decrease fat, you need to decrease the meat and/or oils, and increase the carb (rice).

fluffy
Male, Adult
5 kgs / 5 kgs
(Other)
Health Adult
Change profile



I decrease chicken and increase rice and then I ask the software to evaluate the new recipe

o kgo / o kgo (Other) Health Adult Change profile

• Adjust Ingredient Quantities

| broilers or fryers, breast, meat only, cooked, roasted<br>wn, long-grain, cooked<br>ower, linoleic, (approx. 65%)<br>nenhaden<br>ap, green, raw | 254g<br>400g<br>5g<br>1g<br>160g | Protein Carbohydrate Oils Oils  |
|---|----------------------------------|---------------------------------|
| ower, linoleic, (approx. 65%)<br>nenhaden   | 5g<br>1g                         | Oils                            |
| nenhaden  | 1g                               |                                 |
|   |                                  | Oils                            |
| ap, green, raw  | 160g                             |                                 |
|   | 8                                | Vegetable                       |
| er, raw   | 160g                             | Vegetable                       |
| lend  | 20g                              | Vitamins and mineral            |
|   |                                  | Protein (36%)                   |
|   |                                  | Protein (36%)                   |
|   |                                  |                                 |
|   |                                  | Fat (17%)                       |
|   |                                  |                                 |
|   | Protein  Carbohydrate (47%)      | Protein Fat  Carbohydrate (47%) |

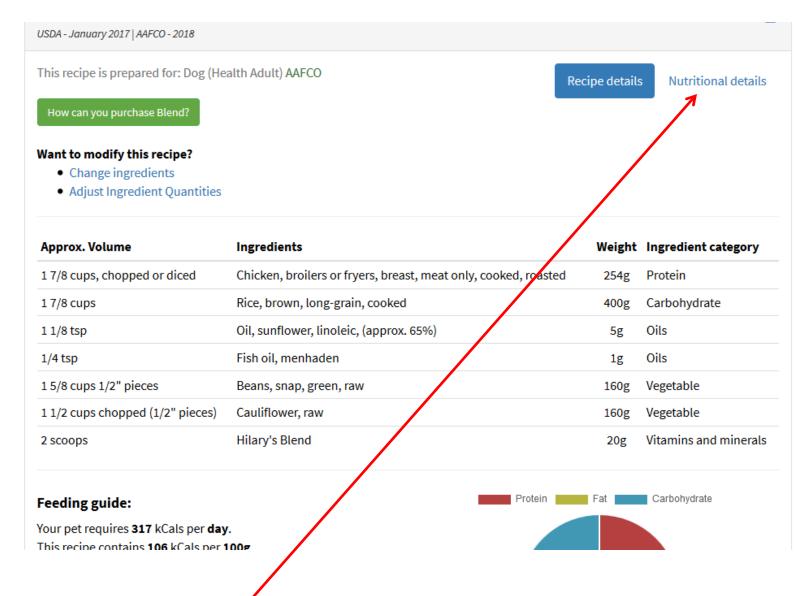
The software gives me a new recipe using the numbers I put in.

For pancreatitis, we need < 18% of calories from fat and this recipe is 17% which meets the requirements. This is a low fat recipe.



#### fluffy

Male, Adult 5 kgs / 5 kgs (Other) Health Adult Change profile

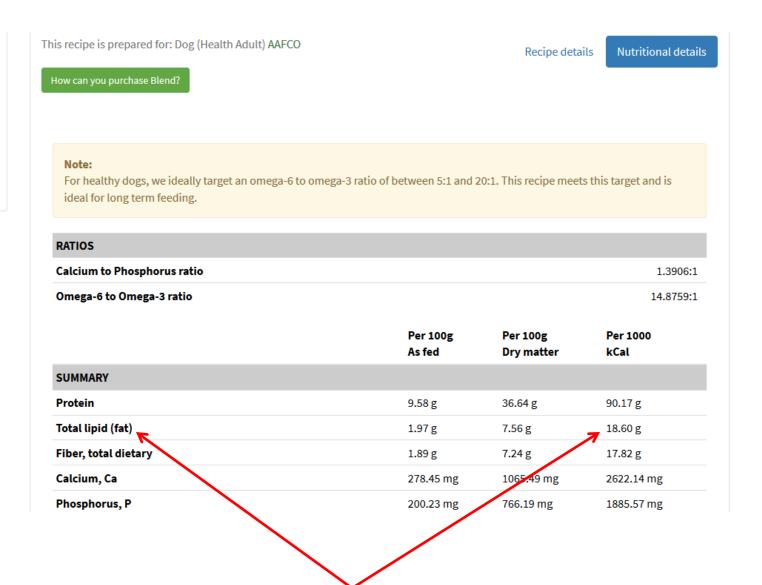


We can double check that there are less than 20g of fat per 1000 kcal by clicking the "Nutritional details" tab



fluffy

Male, Adult 5 kgs / 5 kgs (Other) Health Adult Change profile



Nutritional details tab shows this recipe has 18.60 g fat per 1000 kcal (target less than 20g of fat per 1000 kcal), so this recipe is good choice for pancreatitis.