



Episode 421 – Fine Dining for Fido

Answer Key

1. Free-range meats, natural beef. Cage free chicken, grass fed bison, organic vegetables, and local produce.
2. 95 percent organic meats, 5 percent organic fruits and vegetables up the conveyer and into the grinder. They become patties and then frozen and packaged or “freeze dried.”
3. A way of “cooking” the meat: seal up special tanks and turn on a vacuum and it goes down to about minus 60 degrees Fahrenheit. Ice crystals in the meat sublime (evaporating and missing the water stage). This allows the removal of moisture without cooking the meat. Freeze drying allows the retention of all the nutrients, vitamins and enzymes of the meat all the proteins.
4. Stella and Chewy's uses various technologies to combat bacteria. Organic sterilization, which uses water and pressure and it kills any pathogenic harmful bacteria that might be in it. All of the food processing is done under aseptic conditions.
5. Salmonella, e coli.

Website resources:

America's Heartland: http://americasheartland.org/episodes/episode_421/fine_dining_for_fido.htm