

# GRASS FED RAW GOAT CHEESE

DOGh is inspired by an ancient Persian cheese recipe that produces cheese texturally similar to traditional feta. This cheese is made from the same goat's milk that goes into our milk recipes, providing a diverse array of vitamins, minerals, fatty acids, probiotics, and enzymes. Organic herbs and spices are added to target specific health conditions. These cheeses can be paired with our herbs for optimal health results.

- Happy, grass-fed goats on regenerative pastures
- Full fat raw goat milk soft cheese
- Traditional low-energy cheese-making
- No synthetic or isolate ingredients
- Living Nutrients
- Calorie-dense functional treats



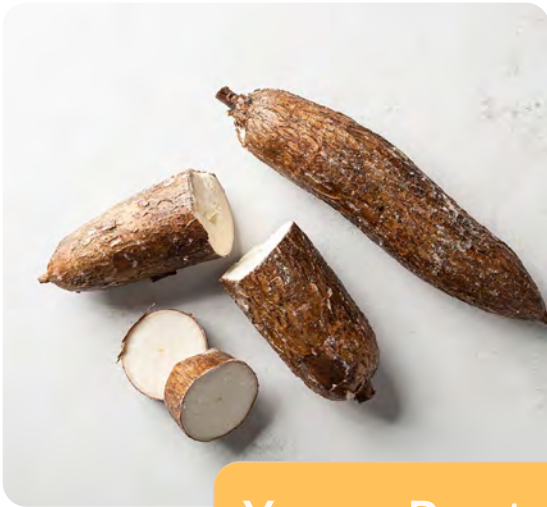
# DOGh for Inflammation



Inflammation is one of the most common disease symptoms, acting as a crucial part of the immune response to diseased or infected areas. Like many immune responses, however, when the body is in a state of chronic disorder, inflammation can be a roadblock to healing and must be reduced. DOGh for Inflammation helps to cultivate a thriving gut microbiome, where most of the immune system is based. The combination of healthy bacteria and steroidal saponins from yucca helps to cultivate an environment that reduces the inflammatory response.



# DOGh for Inflammation



Yucca Root

Yucca is a rich source of steroidal saponins and polyphenols, both of which work to reduce inflammation in different ways. Saponins have been shown to be anti-protozoal as well as antibacterial, reducing inflammation of the digestive tract. Polyphenols are anti-oxidative, inhibiting iNOS (nitric oxide synthesis).

# DOGh — Feeding Tips



## 1. Thaw At Room Temperature

You can thaw DOGh at room temperature so that it is ready to use faster. This does not pose a health risk due to the strong probiotic culture of raw cheese. Refridgerate after thawing.

## 2. Modify Dietary Calories While Feeding

DOGh is a very calorie-dense food, which each block being 960 calories, or 120 calories per oz. In order to keep track for easy calorie modification, cut each block into 8 equal pieces. If you feed one piece per day, you can easily adjust other sources of calories to account for it.

## 3. Expect Variance In Presentation

The color, taste, texture, and smell of our foods are highly variable. We are using raw, unpasteurized, non-homogenized fermented foods. Unlike other food companies, our commitment to the nutritional integrity of our ingredients is greater than our commitment to the presentation of them. Real food changes seasonally and even batch to batch, and this rotation is an important aspect of continued health.

