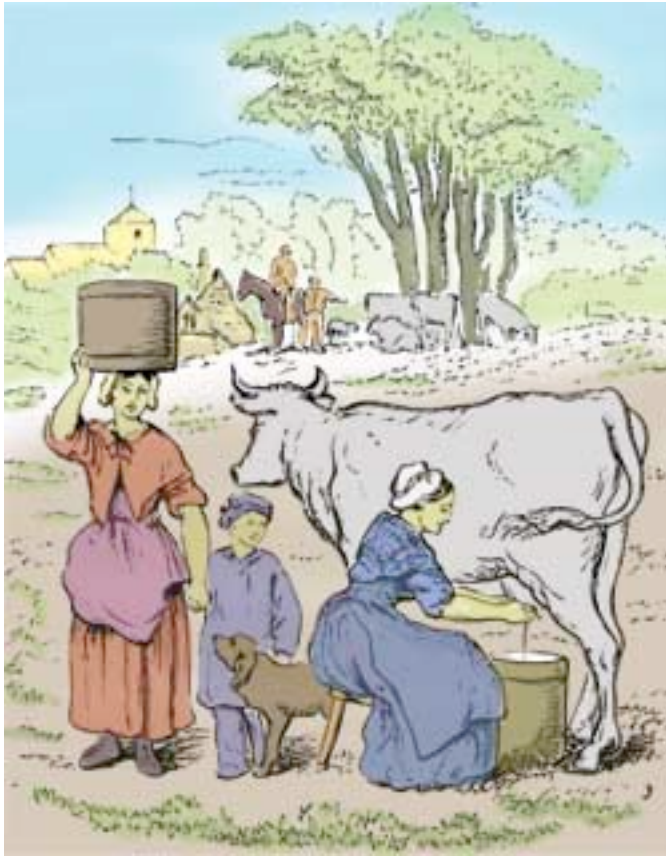


How is Himalayan Dog Chew made?



We have created a consortium of roughly 900 farmers in the Himalayas of Nepal. These farmers are trained, given 5-6 months ahead notice and are paid right away to produce the Himalayan Dog Chews.

Here is how, the chews are made using the ancient recipe and techniques, that is still prevalent in the Himalayas.

Each Farmer has 2-5 cows and yaks that they milk everyday, using traditional method, without any modern devices. The cattles are fed all natural leaves from the forest and graze on natural pastures where present. They collect roughly 6 gallons to make 2 pounds of Himalayan Dog Chew. On average, each farmer makes about 20 pounds per month.

The milk is boiled for 4-5 hours. The hot milk is poured into a hand-cranked centrifuge device, some using more traditional methods, to remove all the fat. The fat is boiled to make local butter called "Ghee", and are sold as a separate commodity. The fat-free milk obtained is used to make the Himalayan Dog Chew.



Once the milk has cooled down, it is treated with 10 ml of lime juice and 10 mg salt for about 100 gallons of milk. The sour of the mild acid coagulates the milk and the salt speeds up the process. The solids are then separated using a burlap sac, which is washed several times using warm water to remove the whey, and any hints of salt and lime juice.



The solids in the burlap sac is then subjected to squeezing for about 3 weeks, when the cake obtained contains at most 5% moisture. They use bricks as weights and shaper, with sac of moist chew in the middle.

The cake is then cut to size and prepared for cooking under the sun and smoke for 2-3 months. They are strung through ropes and hung for drying/cooking.

These chews are collected from the farmers and brought into our warehouse, which are sorted for quality. The best 10-15% are retained for Himalayan Dog Chew, and the remaining 85-90% are either sold in local market (in Nepal) for human consumption and other purposes.

The chews are further cleaned using buffing machines and lime juice, and cut to size, then packaged and shipped to dealers from our facility in Washington State.

Where are they from?



Most of our Himalayan Dog Chew (made with Yak and Cow Milk) comes from the shaded region (in the map to the right) of the Himalayas in Nepal. Remaining come from a Dairy Farm (made with Cow Milk) in Moses Lake, WA.

30% of the total work is done by the farmers who milk the yaks and cows, turn them into cheese, and cook them under the sun and smoke.

10% of the work is done at our facilities in Kathmandu Nepal such as quality check, cleaning and sorting.

The remaining 60% of the work is done at our facility at Mukilteo, WA such as resorting, dehydrating, cutting, packaging and shipping.