



FROM
OUR
FAMILY TO
YOURS

Humanely-Raised.
Hormone-Free.
High Quality.

CALANNA GROUND MEAT

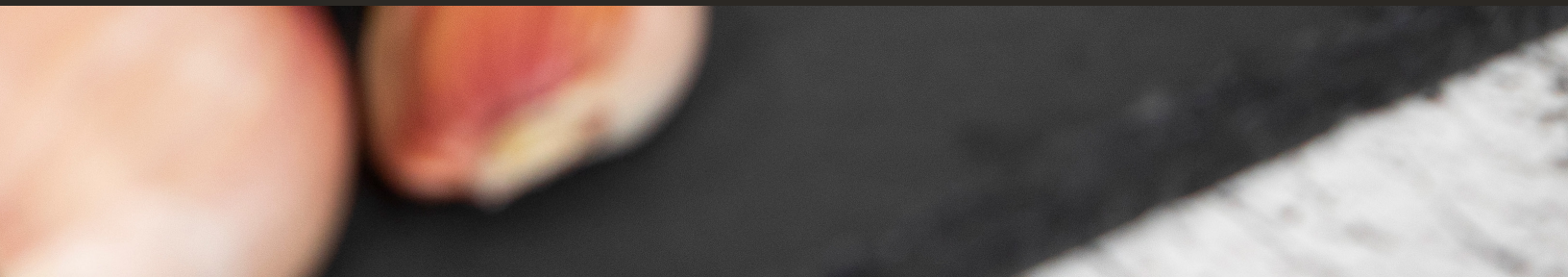
calannaspecialtyfoods.com



Calanna Specialty Meats



(920) 517-3440



ABOUT CALANNA SPECIALTY GOAT MEATS

Calanna Specialty Meats is a family-run farm dedicated to filling the need for high-quality and healthy goat meat products. We are 4th generation farmers, raising goats since 1978.

ABOUT OUR GOAT MEAT

The animals selected for meat have been humanely raised in a state-of-the-art facility on a balanced ration with plenty of fresh water, daily TLC, and free access to the outside.

Animals are processed in an inspected facility.

Meat Comparison (3 oz. roasted meat)

| | Calories | Fat (g) | Sat. Fat (g) | Protein (g) | Iron (g) |
|---------|----------|---------|--------------|-------------|----------|
| Goat | 122 | 2.58 | 0.79 | 23 | 3.2 |
| Beef | 245 | 16.0 | 6.8 | 23 | 2 |
| Pork | 310 | 24.0 | 8.7 | 21 | 2.7 |
| Lamb | 235 | 16.0 | 7.3 | 22 | 1.4 |
| Chicken | 120 | 3.5 | 1.1 | 21 | 1.5 |

Visit our website for more information!



ABOUT OUR GROUND MEAT

Size: 1 lb. Package

Packaging: Packaged in a plastic sleeve and frozen





Shelf Life: Goat meat remains safe indefinitely if kept continuously frozen. Best quality maintained up to four months

Cooking: Best cooked low and slow. The best methods are roasting and braising


TO PURCHASE, CONTACT

calannaspecialtymeats.com
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WHY GOAT MEAT?

-  It is very lean red meat with excellent flavor.
-  No hormones are used in the growing process.
-  Goat meat is health advantageous compared to other meats.
-  Goat meat is lower in calories and fat; and higher in protein and iron than other meats.

DID YOU KNOW?

-  Goat meat is the most popular meat consumed by approximately 75% of the World's Population.