



FROM OUR  
FAMILY TO  
YOURS



Humanely-Raised.  
Hormone-Free.  
High Quality.

# CALANNA STEW MEAT

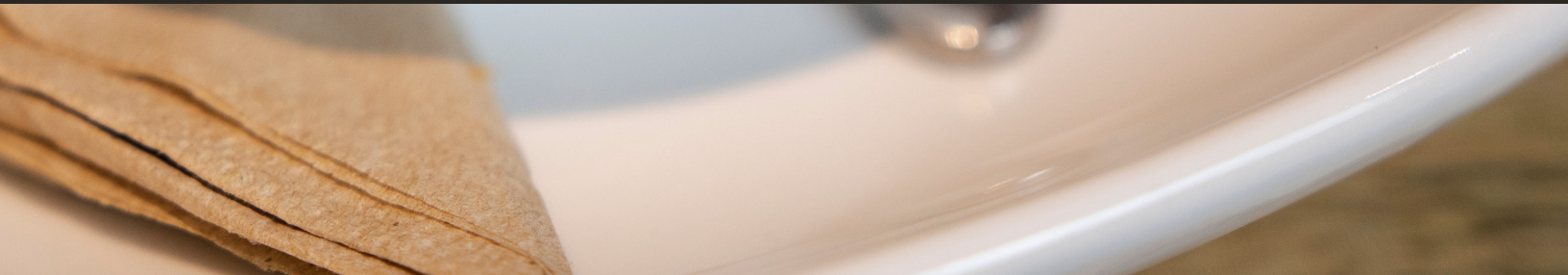
[calannaspecialtyfoods.com](http://calannaspecialtyfoods.com)



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 STEW MEAT

**Size:** 1 lb. Package

**Packaging:** Cubed on a paper tray, cryovaced, 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](http://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.

