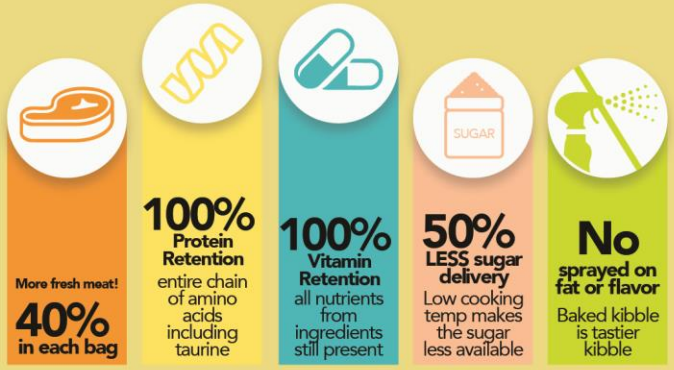
LOTUS

160°F

Oven baking

is the process we use to cook our food Low temp (160 degrees F) and slow process, (10 minutes). Baking is like grilling a steak, extruding is like microwaving a steak

5 Benefits of Baking



Cannery

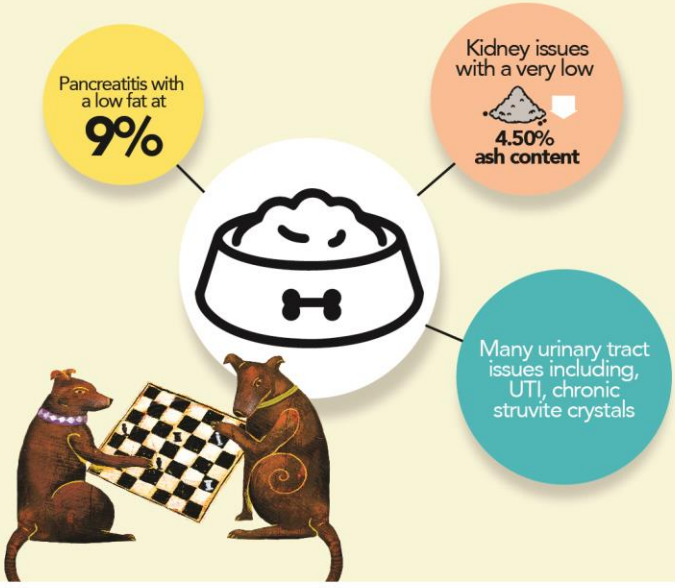
Torrance California – built from the ground up in 2011 when we couldn't find a cannery to do our cans the way we wanted them done who was trust worthy.

FAMILY OWNED AND OPERATED

ONLY manually hand packed cat cans made in the united states (just juicy cat stews)

USDA certified, inspected and passed for human consumption meat & poultry

No carrageenan, guar gum or xanthan gum

Wild caught fish off the coast of Alaska, by certified sustainable fisherman

Senior diet great to help