



Dogalicious

The Pancreatitis Cookbook

20 low fat recipes, split into two fat tiers

Every recipe AAFCO complete



About this book

"Low fat from now on." For most owners that is the sentence they walk out of the clinic with, and it is usually where the advice stops. How low is low? Which meat at the wet market is safe? Will a home-cooked bowl even be balanced? This page puts numbers to all of it, then gives you 20 recipes you can cook in a Hong Kong kitchen.

The thing that matters is fat. Dietary fat is the main factor that triggers and perpetuates pancreatitis, so fat control is the basis of the entire diet. An ordinary adult food carries roughly 40 to 60 g per 1000 kcal. The recovery recipes here run 14 to 18 g and the long-term recipes 18 to 24 g.

The second point matters just as much: pancreatitis asks you to control fat, and nothing else has to be compromised. Fed with the two supplements, all 20 recipes meet every minimum in the AAFCO adult maintenance profile and can be fed as an everyday diet. That is a genuine difference from a renal diet, which has to depart from the profile deliberately. This one does not.

An acute flare-up needs a vet, immediately. These recipes are for recovery and long-term management, not for an acute episode with vomiting, abdominal pain, a hunched posture or refusal to eat. Check with your vet before starting any new diet.

Important: every recipe in this book meets the **AAFCO adult maintenance profile**, so these are complete diets you can feed long term. That is the difference from a renal cookbook: pancreatitis asks you to cut fat, and nothing else has to be sacrificed. The condition itself still needs a veterinary diagnosis. **During an acute episode your dog needs veterinary treatment, not a new recipe.** Talk to your vet before switching diets, and recheck as they advise.



How to use this book

1. Have your vet confirm the diagnosis, then use the matching half of the book: the first ten ultra low fat recipes while your dog is recovering or the case is more severe, the last ten once things are stable.
2. Every recipe carries its nutrient analysis per 1000 kcal with the fat level stated, so you and your vet can check it at a glance.
3. Both supplement doses differ by recipe. Use the table printed with the recipe you are cooking, never a figure from another one.
4. Measure the sunflower oil with a spoon, never pour it. It is there to supply essential fatty acids, and a generous pour is the easiest way to undo the whole point of a low fat diet.

Nutrient values are estimates calculated from the USDA food composition database. This book is general guidance and does not replace veterinary advice. A treatment plan for pancreatitis must be set by your vet for your individual dog. © Dogalicious 2026

Recovery recipes (ultra low fat)



Recovery, ultra low fat 01 / 20

Chicken Breast and Potato (Pancreatitis Recovery)

The hardest part of a pancreatitis diagnosis is that "low fat from now on" is usually where the advice stops. How low is low? This page gives you the number. This recipe carries 15 g of fat per 1000 kcal against roughly 40 to 60 in an ordinary adult food, and chicken breast with potato is the easiest place to start.

This recipe belongs to the recovery (ultra low fat) group. Fat is held at 15 g per 1000 kcal, against roughly 40 to 60 g in an ordinary adult food, so about a third. Dietary fat is the main trigger for pancreatitis, which makes fat control the whole basis of the diet. Protein is 130 g from lean, high biological value sources, the carbohydrate is highly digestible potato, and dietary fibre sits at just 8.2 g, a low-residue design that asks less of the gut.

Ingredients (standard batch)

Ingredient	Amount	Preparation
Chicken breast	1.95 kg	diced, all visible fat removed
Potato	1.4 kg	peeled and diced
Carrot	200 g	finely diced
Egg white	200 g (about 6 egg whites)	whites only - yolks are high in fat
Sunflower oil	5 g (about 1.1 tsp)	stirred in off the heat - measure it exactly

This batch yields about 3.1 kg (about 3,611 kcal).

Method

1. Put the potato in a large pot, cover with water, bring to a boil and simmer for 12 minutes.
2. Add the chicken breast and cook for 10 to 12 minutes until fully cooked through. Poach it - never fry.
3. Add the carrot and cook a further 5 minutes until tender.
4. Beat the egg whites, take the pot off the heat and pour them in slowly while stirring, so they set into soft strands in the residual heat.
5. Stir in the sunflower oil. Measure it properly with a spoon - it is the only added fat in the recipe, and any extra pushes the fat level up.
6. Cool with the cooking liquid included, then portion: 3 days in the fridge, the rest frozen.

Nutrient analysis (per 1000 kcal, before supplements)

Item	Per 1000 kcal	Reference
Fat	15 g	cap for this group 18 g (ordinary food 40 to 60)
Crude protein	130 g	AAFCO minimum 45 g
Carbohydrate	78 g	-
Dietary fibre	8.2 g	low residue, easy to digest
Linoleic acid (essential fatty acid)	3.3 g	AAFCO minimum 3.3 g
Calcium / phosphorus	1,250 / 1,033 mg	Ca:P 1.21:1

With Eggshell Calcium Powder (about 3.0 g per 1000 kcal) and Daily Multi for Dogs (about 8.8 g per 1000 kcal), this recipe meets every minimum in the AAFCO adult maintenance profile and can be fed as an everyday diet. That is the key difference from a renal diet: pancreatitis asks you to control fat and nothing else has to be compromised. The sunflower oil is measured to meet the essential fatty acid (linoleic acid) minimum, so please do not leave it out.

Feeding and supplement dosing (two meals a day)

Dog weight	Daily energy need	Daily food	Batch lasts	Daily Multi (per meal)	Eggshell Calcium (per meal)
3 kg	251 kcal	about 210 g	about 14 days	1.1 g	0.4 g (about 1/8 tsp)
5 kg	368 kcal	about 310 g	about 10 days	1.6 g	0.6 g (about 1/4 tsp)
10 kg	619 kcal	about 530 g	about 6 days	2.7 g	0.9 g (about 3/8 tsp)
20 kg	1,040 kcal	about 890 g	about 3 days	4.6 g	1.6 g (about 5/8 tsp)
30 kg	1,410 kcal	about 1,210 g	about 3 days	6.2 g	2.1 g (about 7/8 tsp)

Important notes

- Fat is the whole point of a pancreatitis diet. Add no oil beyond the sunflower oil specified in the recipe, and no butter, fatty meat, skin, organ meat, cheese or dairy. A single accidental high-fat meal is enough to trigger a relapse.
- Feed small, frequent meals: three or four a day asks less of the pancreas than two. The table below assumes two meals a day, so halve each portion if you feed four.
- An acute flare-up needs a vet, immediately - vomiting, abdominal pain, a hunched posture, refusing food. These recipes are for recovery and long-term management, not for an acute episode.

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- Breeds prone to high blood lipids, such as miniature schnauzers and poodles, benefit most from staying on a low-fat diet long term.
 - Transition over 7 days, watching for vomiting, diarrhoea, appetite and general demeanour.
 - Recheck pancreatic lipase (cPLI) and triglycerides periodically, and adjust the fat level on your vet's advice.
 - These recipes are formulated for adult dogs at a healthy weight. If your dog has another condition such as kidney disease or diabetes, speak to your vet first.



Recovery, ultra low fat 02 / 20

Turkey Breast and Sweet Potato (Pancreatitis Recovery)

Turkey breast is one of the leanest poultry options there is, a shade leaner even than chicken breast. Paired with the natural sweetness of sweet potato it earns its place with a dog whose appetite has not fully returned, and eating at all is the first step back.

This recipe belongs to the recovery (ultra low fat) group. Fat is held at 16 g per 1000 kcal, against roughly 40 to 60 g in an ordinary adult food, so about a third. Dietary fat is the main trigger for pancreatitis, which makes fat control the whole basis of the diet. Protein is 140 g from lean, high biological value sources, the carbohydrate is highly digestible sweet potato, and dietary fibre sits at just 10.0 g, a low-residue design that asks less of the gut.

Ingredients (standard batch)

Ingredient	Amount	Preparation
Turkey breast	1.65 kg	diced, skinless
Sweet potato	1 kg	peeled and diced
Pumpkin	200 g	peeled, deseeded, diced
Sunflower oil	15 g (about 3.3 tsp)	stirred in off the heat - measure it exactly

This batch yields about 2.3 kg (about 2,590 kcal).

Method

1. Put the sweet potato in a large pot, cover with water, bring to a boil and simmer for 12 minutes.
2. Add the turkey breast and cook for 10 to 12 minutes until fully cooked through. Poach it - never fry.
3. Add the pumpkin and cook a further 5 minutes until tender.
4. Stir in the sunflower oil. Measure it properly with a spoon - it is the only added fat in the recipe, and any extra pushes the fat level up.
5. Cool with the cooking liquid included, then portion: 3 days in the fridge, the rest frozen.

Nutrient analysis (per 1000 kcal, before supplements)

Item	Per 1000 kcal	Reference
Fat	16 g	cap for this group 18 g (ordinary food 40 to 60)
Crude protein	140 g	AAFCO minimum 45 g
Carbohydrate	69 g	-
Dietary fibre	10.0 g	low residue, easy to digest
Linoleic acid (essential fatty acid)	6.0 g	AAFCO minimum 3.3 g
Calcium / phosphorus	1,398 / 1,165 mg	Ca:P 1.20:1

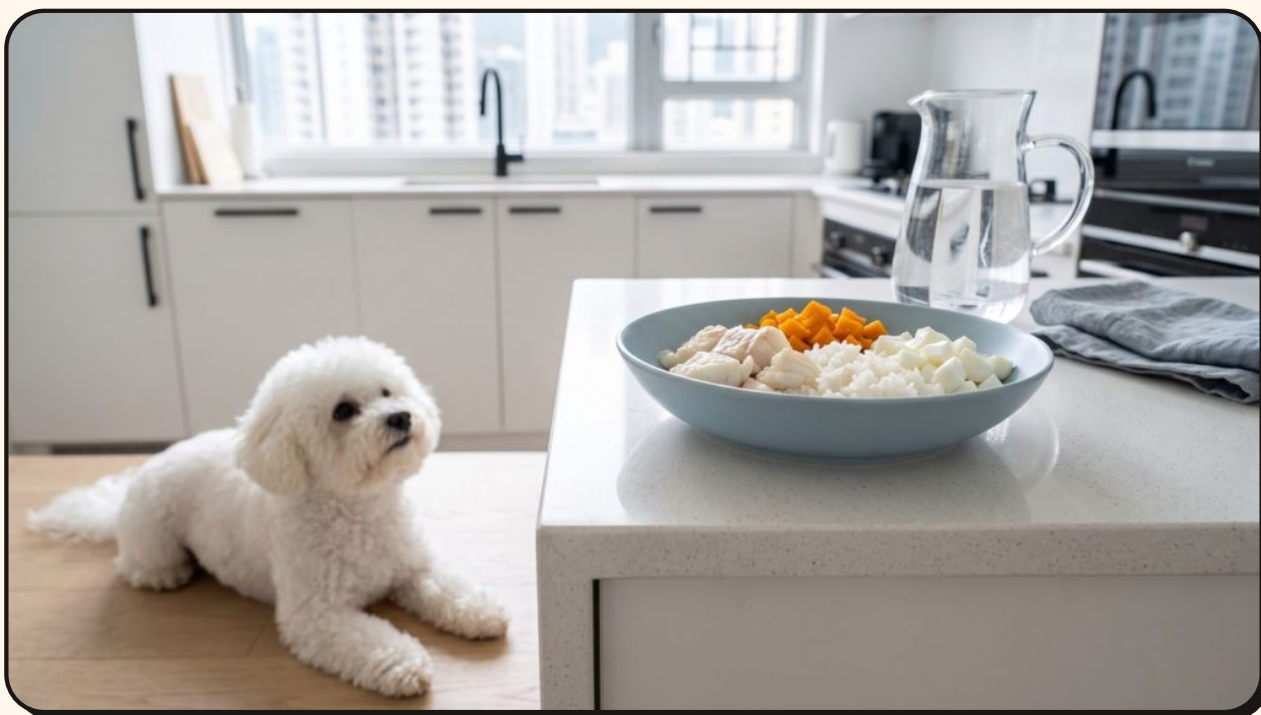
With Eggshell Calcium Powder (about 3.3 g per 1000 kcal) and Daily Multi for Dogs (about 7.6 g per 1000 kcal), this recipe meets every minimum in the AAFCO adult maintenance profile and can be fed as an everyday diet. That is the key difference from a renal diet: pancreatitis asks you to control fat and nothing else has to be compromised. The sunflower oil is measured to meet the essential fatty acid (linoleic acid) minimum, so please do not leave it out.

Feeding and supplement dosing (two meals a day)

Dog weight	Daily energy need	Daily food	Batch lasts	Daily Multi (per meal)	Eggshell Calcium (per meal)
3 kg	251 kcal	about 220 g	about 10 days	1.0 g	0.4 g (about 1/8 tsp)
5 kg	368 kcal	about 330 g	about 7 days	1.4 g	0.6 g (about 1/4 tsp)
10 kg	619 kcal	about 550 g	about 4 days	2.4 g	1.0 g (about 3/8 tsp)
20 kg	1,040 kcal	about 930 g	about 2 days	3.9 g	1.7 g (about 5/8 tsp)
30 kg	1,410 kcal	about 1,260 g	about 2 days	5.3 g	2.3 g (about 7/8 tsp)

Important notes

- Fat is the whole point of a pancreatitis diet. Add no oil beyond the sunflower oil specified in the recipe, and no butter, fatty meat, skin, organ meat, cheese or dairy. A single accidental high-fat meal is enough to trigger a relapse.
- Feed small, frequent meals: three or four a day asks less of the pancreas than two. The table below assumes two meals a day, so halve each portion if you feed four.
- An acute flare-up needs a vet, immediately - vomiting, abdominal pain, a hunched posture, refusing food. These recipes are for recovery and long-term management, not for an acute episode.
- Breeds prone to high blood lipids, such as miniature schnauzers and poodles, benefit most from staying on a low-fat diet long term.
- Transition over 7 days, watching for vomiting, diarrhoea, appetite and general demeanour.
- Recheck pancreatic lipase (cPLI) and triglycerides periodically, and adjust the fat level on your vet's advice.
- These recipes are formulated for adult dogs at a healthy weight. If your dog has another condition such as kidney disease or diabetes, speak to your vet first.



Recovery, ultra low fat 03 / 20

Cod and Rice (Pancreatitis Recovery)

Cod is the leanest protein in this book at just 0.5 g of fat per 100 g. With white rice, the most digestible carbohydrate available, this is the bowl that comes closest to a prescription low-fat diet: mild, plain and easy on the gut.

This recipe belongs to the recovery (ultra low fat) group. Fat is held at 14 g per 1000 kcal, against roughly 40 to 60 g in an ordinary adult food, so about a third. Dietary fat is the main trigger for pancreatitis, which makes fat control the whole basis of the diet. Protein is 88 g from lean, high biological value sources, the carbohydrate is highly digestible white rice, and dietary fibre sits at just 4.5 g, a low-residue design that asks less of the gut.

Ingredients (standard batch)

Ingredient	Amount	Preparation
Cod fillet	1.35 kg	ask the fishmonger to fillet it
White rice	400 g	rinsed
Chinese squash	600 g	peeled and diced
Egg white	200 g (about 6 egg whites)	whites only - yolks are high in fat
Sunflower oil	30 g (about 6.7 tsp)	stirred in off the heat - measure it exactly

This batch yields about 2.9 kg (about 2,800 kcal).

Method

1. Put the white rice in a large pot, cover with water, bring to a boil and simmer for 12 minutes.
2. Add the cod fillet and cook for 10 to 12 minutes until fully cooked through. Poach it - never fry.
3. Add the chinese squash and cook a further 5 minutes until tender.

4. Beat the egg whites, take the pot off the heat and pour them in slowly while stirring, so they set into soft strands in the residual heat.
5. Stir in the sunflower oil. Measure it properly with a spoon - it is the only added fat in the recipe, and any extra pushes the fat level up.
6. Cool with the cooking liquid included, then portion: 3 days in the fridge, the rest frozen.

Nutrient analysis (per 1000 kcal, before supplements)

Item	Per 1000 kcal	Reference
Fat	14 g	cap for this group 18 g (ordinary food 40 to 60)
Crude protein	88 g	AAFCO minimum 45 g
Carbohydrate	122 g	-
Dietary fibre	4.5 g	low residue, easy to digest
Linoleic acid (essential fatty acid)	7.5 g	AAFCO minimum 3.3 g
Calcium / phosphorus	1,812 / 1,510 mg	Ca:P 1.20:1

With Eggshell Calcium Powder (about 4.4 g per 1000 kcal) and Daily Multi for Dogs (about 8.3 g per 1000 kcal), this recipe meets every minimum in the AAFCO adult maintenance profile and can be fed as an everyday diet. That is the key difference from a renal diet: pancreatitis asks you to control fat and nothing else has to be compromised. The sunflower oil is measured to meet the essential fatty acid (linoleic acid) minimum, so please do not leave it out.

Feeding and supplement dosing (two meals a day)

Dog weight	Daily energy need	Daily food	Batch lasts	Daily Multi (per meal)	Eggshell Calcium (per meal)
3 kg	251 kcal	about 260 g	about 11 days	1.0 g	0.6 g (about 1/4 tsp)
5 kg	368 kcal	about 390 g	about 8 days	1.5 g	0.8 g (about 3/8 tsp)
10 kg	619 kcal	about 650 g	about 5 days	2.6 g	1.4 g (about 1/2 tsp)
20 kg	1,040 kcal	about 1,090 g	about 3 days	4.3 g	2.3 g (about 7/8 tsp)
30 kg	1,410 kcal	about 1,480 g	about 2 days	5.8 g	3.1 g (about 1 1/4 tsp)

Important notes

- Fat is the whole point of a pancreatitis diet. Add no oil beyond the sunflower oil specified in the recipe, and no butter, fatty meat, skin, organ meat, cheese or dairy. A single accidental high-fat meal is enough to trigger a relapse.
- Feed small, frequent meals: three or four a day asks less of the pancreas than two. The table below assumes two meals a day, so halve each portion if you feed four.
- An acute flare-up needs a vet, immediately - vomiting, abdominal pain, a hunched posture, refusing food. These recipes are for recovery and long-term management, not for an acute episode.
- Breeds prone to high blood lipids, such as miniature schnauzers and poodles, benefit most from staying on a low-fat diet long term.
- Transition over 7 days, watching for vomiting, diarrhoea, appetite and general demeanour.
- Recheck pancreatic lipase (cPLI) and triglycerides periodically, and adjust the fat level on your vet's advice.

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- These recipes are formulated for adult dogs at a healthy weight. If your dog has another condition such as kidney disease or diabetes, speak to your vet first.



Recovery, ultra low fat 04 / 20

Pollock and Potato (Pancreatitis Recovery)

Alaska pollock is stocked by frozen food shops and supermarkets across Hong Kong at a fraction of the price of cod, and it is just as lean. Cost is the usual reason low-fat feeding quietly stops, and this recipe answers that.

This recipe belongs to the recovery (ultra low fat) group. Fat is held at 14 g per 1000 kcal, against roughly 40 to 60 g in an ordinary adult food, so about a third. Dietary fat is the main trigger for pancreatitis, which makes fat control the whole basis of the diet. Protein is 139 g from lean, high biological value sources, the carbohydrate is highly digestible potato, and dietary fibre sits at just 8.3 g, a low-residue design that asks less of the gut.

Ingredients (standard batch)

Ingredient	Amount	Preparation
Alaska pollock fillet	2.1 kg	defrosted and cut into pieces
Potato	1 kg	peeled and diced
Green beans	200 g	cut into short lengths
Sunflower oil	20 g (about 4.4 tsp)	stirred in off the heat - measure it exactly

This batch yields about 2.7 kg (about 2,809 kcal).

Method

1. Put the potato in a large pot, cover with water, bring to a boil and simmer for 12 minutes.
2. Add the alaska pollock fillet and cook for 10 to 12 minutes until fully cooked through. Poach it - never fry.
3. Add the green beans and cook a further 5 minutes until tender.
4. Stir in the sunflower oil. Measure it properly with a spoon - it is the only added fat in the recipe, and any extra pushes the fat level up.

5. Cool with the cooking liquid included, then portion: 3 days in the fridge, the rest frozen.

Nutrient analysis (per 1000 kcal, before supplements)

Item	Per 1000 kcal	Reference
Fat	14 g	cap for this group 18 g (ordinary food 40 to 60)
Crude protein	139 g	AAFCO minimum 45 g
Carbohydrate	73 g	-
Dietary fibre	8.3 g	low residue, easy to digest
Linoleic acid (essential fatty acid)	4.9 g	AAFCO minimum 3.3 g
Calcium / phosphorus	1,983 / 1,652 mg	Ca:P 1.20:1

With Eggshell Calcium Powder (about 4.0 g per 1000 kcal) and Daily Multi for Dogs (about 7.9 g per 1000 kcal), this recipe meets every minimum in the AAFCO adult maintenance profile and can be fed as an everyday diet. That is the key difference from a renal diet: pancreatitis asks you to control fat and nothing else has to be compromised. The sunflower oil is measured to meet the essential fatty acid (linoleic acid) minimum, so please do not leave it out.

Feeding and supplement dosing (two meals a day)

Dog weight	Daily energy need	Daily food	Batch lasts	Daily Multi (per meal)	Eggshell Calcium (per meal)
3 kg	251 kcal	about 240 g	about 11 days	1.0 g	0.5 g (about 1/4 tsp)
5 kg	368 kcal	about 360 g	about 8 days	1.5 g	0.7 g (about 1/4 tsp)
10 kg	619 kcal	about 600 g	about 5 days	2.4 g	1.2 g (about 1/2 tsp)
20 kg	1,040 kcal	about 1,010 g	about 3 days	4.1 g	2.1 g (about 7/8 tsp)
30 kg	1,410 kcal	about 1,370 g	about 2 days	5.5 g	2.8 g (about 1 1/8 tsp)

Important notes

- Fat is the whole point of a pancreatitis diet. Add no oil beyond the sunflower oil specified in the recipe, and no butter, fatty meat, skin, organ meat, cheese or dairy. A single accidental high-fat meal is enough to trigger a relapse.
- Feed small, frequent meals: three or four a day asks less of the pancreas than two. The table below assumes two meals a day, so halve each portion if you feed four.
- An acute flare-up needs a vet, immediately - vomiting, abdominal pain, a hunched posture, refusing food. These recipes are for recovery and long-term management, not for an acute episode.
- Breeds prone to high blood lipids, such as miniature schnauzers and poodles, benefit most from staying on a low-fat diet long term.
- Transition over 7 days, watching for vomiting, diarrhoea, appetite and general demeanour.
- Recheck pancreatic lipase (cPLI) and triglycerides periodically, and adjust the fat level on your vet's advice.
- These recipes are formulated for adult dogs at a healthy weight. If your dog has another condition such as kidney disease or diabetes, speak to your vet first.



Recovery, ultra low fat 05 / 20

Seabass and Rice (Pancreatitis Recovery)

Buy a seabass at the wet market, have the fishmonger fillet it, steam and flake it at home. It is probably the cooking method Hong Kong owners know best. White fish is low in fat, easy to digest and high in protein quality, which asks very little of the pancreas.

This recipe belongs to the recovery (ultra low fat) group. Fat is held at 14 g per 1000 kcal, against roughly 40 to 60 g in an ordinary adult food, so about a third. Dietary fat is the main trigger for pancreatitis, which makes fat control the whole basis of the diet. Protein is 89 g from lean, high biological value sources, the carbohydrate is highly digestible white rice, and dietary fibre sits at just 3.1 g, a low-residue design that asks less of the gut.

Ingredients (standard batch)

Ingredient	Amount	Preparation
Seabass fillet	1.8 kg	ask the fishmonger to fillet it
White rice	600 g	rinsed
Pumpkin	600 g	peeled, deseeded, diced
Sunflower oil	20 g (about 4.4 tsp)	stirred in off the heat - measure it exactly

This batch yields about 3.6 kg (about 4,149 kcal).

Method

1. Put the white rice in a large pot, cover with water, bring to a boil and simmer for 12 minutes.
2. Add the seabass fillet and cook for 10 to 12 minutes until fully cooked through. Poach it - never fry.
3. Add the pumpkin and cook a further 5 minutes until tender.
4. Stir in the sunflower oil. Measure it properly with a spoon - it is the only added fat in the recipe, and any extra pushes the fat level up.
5. Cool with the cooking liquid included, then portion: 3 days in the fridge, the rest frozen.

Nutrient analysis (per 1000 kcal, before supplements)

Item	Per 1000 kcal	Reference
Fat	14 g	cap for this group 18 g (ordinary food 40 to 60)
Crude protein	89 g	AAFCO minimum 45 g
Carbohydrate	121 g	-
Dietary fibre	3.1 g	low residue, easy to digest
Linoleic acid (essential fatty acid)	3.5 g	AAFCO minimum 3.3 g
Calcium / phosphorus	1,250 / 1,022 mg	Ca:P 1.22:1

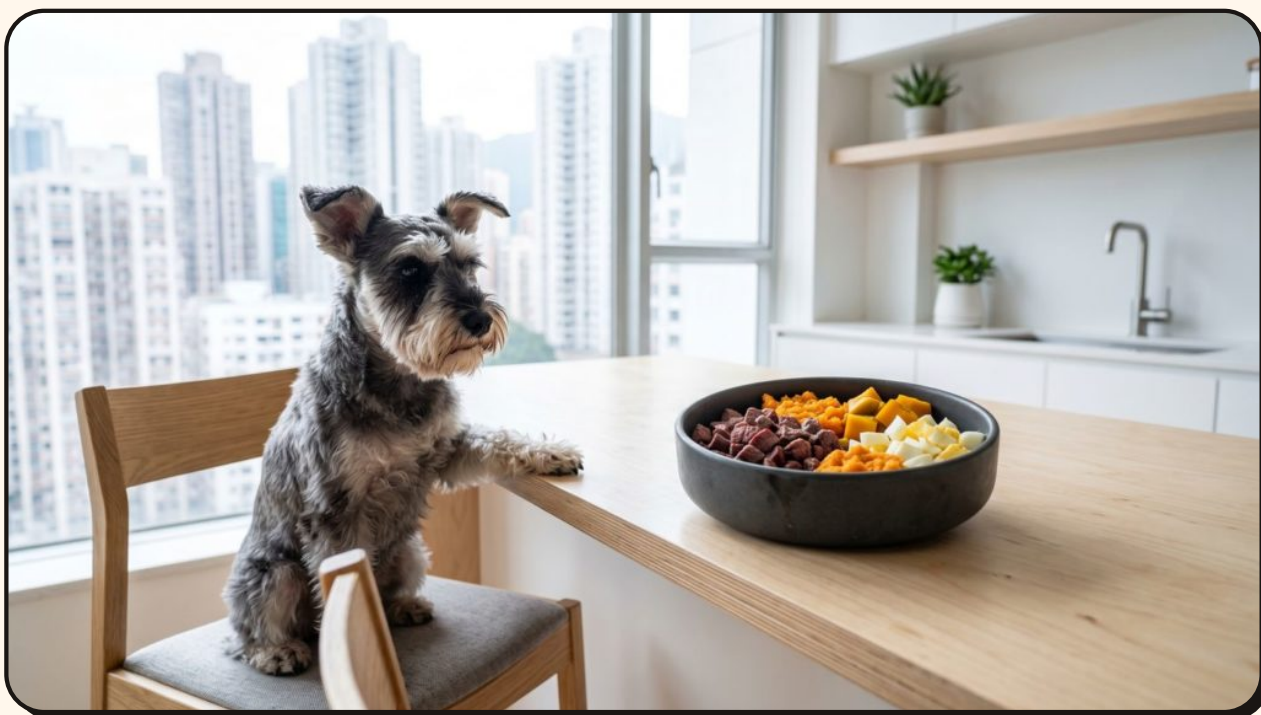
With Eggshell Calcium Powder (about 3.0 g per 1000 kcal) and Daily Multi for Dogs (about 10.4 g per 1000 kcal), this recipe meets every minimum in the AAFCO adult maintenance profile and can be fed as an everyday diet. That is the key difference from a renal diet: pancreatitis asks you to control fat and nothing else has to be compromised. The sunflower oil is measured to meet the essential fatty acid (linoleic acid) minimum, so please do not leave it out.

Feeding and supplement dosing (two meals a day)

Dog weight	Daily energy need	Daily food	Batch lasts	Daily Multi (per meal)	Eggshell Calcium (per meal)
3 kg	251 kcal	about 220 g	about 17 days	1.3 g	0.4 g (about 1/8 tsp)
5 kg	368 kcal	about 320 g	about 11 days	1.9 g	0.6 g (about 1/4 tsp)
10 kg	619 kcal	about 540 g	about 7 days	3.2 g	0.9 g (about 3/8 tsp)
20 kg	1,040 kcal	about 910 g	about 4 days	5.4 g	1.6 g (about 5/8 tsp)
30 kg	1,410 kcal	about 1,230 g	about 3 days	7.4 g	2.1 g (about 7/8 tsp)

Important notes

- Fat is the whole point of a pancreatitis diet. Add no oil beyond the sunflower oil specified in the recipe, and no butter, fatty meat, skin, organ meat, cheese or dairy. A single accidental high-fat meal is enough to trigger a relapse.
- Feed small, frequent meals: three or four a day asks less of the pancreas than two. The table below assumes two meals a day, so halve each portion if you feed four.
- An acute flare-up needs a vet, immediately - vomiting, abdominal pain, a hunched posture, refusing food. These recipes are for recovery and long-term management, not for an acute episode.
- Breeds prone to high blood lipids, such as miniature schnauzers and poodles, benefit most from staying on a low-fat diet long term.
- Transition over 7 days, watching for vomiting, diarrhoea, appetite and general demeanour.
- Recheck pancreatic lipase (cPLI) and triglycerides periodically, and adjust the fat level on your vet's advice.
- These recipes are formulated for adult dogs at a healthy weight. If your dog has another condition such as kidney disease or diabetes, speak to your vet first.



Recovery, ultra low fat 06 / 20

Venison and Sweet Potato (Pancreatitis Recovery)

Dogs with both pancreatitis and food sensitivity are awkward to feed: low-allergy recipes usually lean on lamb or salmon, and both are far too fatty. Venison is one of the few proteins that is novel and genuinely lean, at 3.2 g of fat per 100 g.

This recipe belongs to the recovery (ultra low fat) group. Fat is held at 18 g per 1000 kcal, against roughly 40 to 60 g in an ordinary adult food, so about a third. Dietary fat is the main trigger for pancreatitis, which makes fat control the whole basis of the diet. Protein is 139 g from lean, high biological value sources, the carbohydrate is highly digestible sweet potato, and dietary fibre sits at just 9.9 g, a low-residue design that asks less of the gut.

Ingredients (standard batch)

Ingredient	Amount	Preparation
Venison	1.5 kg	diced
Sweet potato	800 g	peeled and diced
Pumpkin	600 g	peeled, deseeded, diced
Egg white	200 g (about 6 egg whites)	whites only - yolks are high in fat
Sunflower oil	10 g (about 2.2 tsp)	stirred in off the heat - measure it exactly

This batch yields about 2.6 kg (about 2,543 kcal).

Method

1. Put the sweet potato in a large pot, cover with water, bring to a boil and simmer for 12 minutes.
2. Add the venison and cook for 10 to 12 minutes until fully cooked through. Poach it - never fry.
3. Add the pumpkin and cook a further 5 minutes until tender.

4. Beat the egg whites, take the pot off the heat and pour them in slowly while stirring, so they set into soft strands in the residual heat.
5. Stir in the sunflower oil. Measure it properly with a spoon - it is the only added fat in the recipe, and any extra pushes the fat level up.
6. Cool with the cooking liquid included, then portion: 3 days in the fridge, the rest frozen.

Nutrient analysis (per 1000 kcal, before supplements)

Item	Per 1000 kcal	Reference
Fat	18 g	cap for this group 18 g (ordinary food 40 to 60)
Crude protein	139 g	AAFCO minimum 45 g
Carbohydrate	65 g	-
Dietary fibre	9.9 g	low residue, easy to digest
Linoleic acid (essential fatty acid)	4.4 g	AAFCO minimum 3.3 g
Calcium / phosphorus	1,329 / 1,108 mg	Ca:P 1.20:1

With Eggshell Calcium Powder (about 3.1 g per 1000 kcal) and Daily Multi for Dogs (about 12.8 g per 1000 kcal), this recipe meets every minimum in the AAFCO adult maintenance profile and can be fed as an everyday diet. That is the key difference from a renal diet: pancreatitis asks you to control fat and nothing else has to be compromised. The sunflower oil is measured to meet the essential fatty acid (linoleic acid) minimum, so please do not leave it out.

Feeding and supplement dosing (two meals a day)

Dog weight	Daily energy need	Daily food	Batch lasts	Daily Multi (per meal)	Eggshell Calcium (per meal)
3 kg	251 kcal	about 260 g	about 10 days	1.6 g	0.4 g (about 1/8 tsp)
5 kg	368 kcal	about 370 g	about 7 days	2.4 g	0.6 g (about 1/4 tsp)
10 kg	619 kcal	about 630 g	about 4 days	4.0 g	1.0 g (about 3/8 tsp)
20 kg	1,040 kcal	about 1,060 g	about 2 days	6.6 g	1.6 g (about 5/8 tsp)
30 kg	1,410 kcal	about 1,440 g	about 2 days	9.0 g	2.2 g (about 7/8 tsp)

Important notes

- Fat is the whole point of a pancreatitis diet. Add no oil beyond the sunflower oil specified in the recipe, and no butter, fatty meat, skin, organ meat, cheese or dairy. A single accidental high-fat meal is enough to trigger a relapse.
- Feed small, frequent meals: three or four a day asks less of the pancreas than two. The table below assumes two meals a day, so halve each portion if you feed four.
- An acute flare-up needs a vet, immediately - vomiting, abdominal pain, a hunched posture, refusing food. These recipes are for recovery and long-term management, not for an acute episode.
- Breeds prone to high blood lipids, such as miniature schnauzers and poodles, benefit most from staying on a low-fat diet long term.
- Transition over 7 days, watching for vomiting, diarrhoea, appetite and general demeanour.
- Recheck pancreatic lipase (cPLI) and triglycerides periodically, and adjust the fat level on your vet's advice.

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- These recipes are formulated for adult dogs at a healthy weight. If your dog has another condition such as kidney disease or diabetes, speak to your vet first.



Recovery, ultra low fat 07 / 20

Pork Tenderloin and Rice (Pancreatitis Recovery)

Plenty of owners strike pork off the list entirely after a pancreatitis diagnosis. What needs striking off is fatty pork. Tenderloin is the leanest cut on the animal, comparable to chicken breast, and every wet market has it.

This recipe belongs to the recovery (ultra low fat) group. Fat is held at 15 g per 1000 kcal, against roughly 40 to 60 g in an ordinary adult food, so about a third. Dietary fat is the main trigger for pancreatitis, which makes fat control the whole basis of the diet. Protein is 96 g from lean, high biological value sources, the carbohydrate is highly digestible white rice, and dietary fibre sits at just 4.2 g, a low-residue design that asks less of the gut.

Ingredients (standard batch)

Ingredient	Amount	Preparation
Pork tenderloin	1.95 kg	diced, all visible fat removed
White rice	600 g	rinsed
Green beans	400 g	cut into short lengths
Egg white	200 g (about 6 egg whites)	whites only - yolks are high in fat
Sunflower oil	15 g (about 3.3 tsp)	stirred in off the heat - measure it exactly

This batch yields about 3.6 kg (about 4,506 kcal).

Method

1. Put the white rice in a large pot, cover with water, bring to a boil and simmer for 12 minutes.
2. Add the pork tenderloin and cook for 10 to 12 minutes until fully cooked through. Poach it - never fry.
3. Add the green beans and cook a further 5 minutes until tender.

4. Beat the egg whites, take the pot off the heat and pour them in slowly while stirring, so they set into soft strands in the residual heat.
5. Stir in the sunflower oil. Measure it properly with a spoon - it is the only added fat in the recipe, and any extra pushes the fat level up.
6. Cool with the cooking liquid included, then portion: 3 days in the fridge, the rest frozen.

Nutrient analysis (per 1000 kcal, before supplements)

Item	Per 1000 kcal	Reference
Fat	15 g	cap for this group 18 g (ordinary food 40 to 60)
Crude protein	96 g	AAFCO minimum 45 g
Carbohydrate	112 g	-
Dietary fibre	4.2 g	low residue, easy to digest
Linoleic acid (essential fatty acid)	3.7 g	AAFCO minimum 3.3 g
Calcium / phosphorus	1,250 / 1,000 mg	Ca:P 1.25:1

With Eggshell Calcium Powder (about 3.0 g per 1000 kcal) and Daily Multi for Dogs (about 7.9 g per 1000 kcal), this recipe meets every minimum in the AAFCO adult maintenance profile and can be fed as an everyday diet. That is the key difference from a renal diet: pancreatitis asks you to control fat and nothing else has to be compromised. The sunflower oil is measured to meet the essential fatty acid (linoleic acid) minimum, so please do not leave it out.

Feeding and supplement dosing (two meals a day)

Dog weight	Daily energy need	Daily food	Batch lasts	Daily Multi (per meal)	Eggshell Calcium (per meal)
3 kg	251 kcal	about 200 g	about 18 days	1.0 g	0.4 g (about 1/8 tsp)
5 kg	368 kcal	about 300 g	about 12 days	1.5 g	0.6 g (about 1/4 tsp)
10 kg	619 kcal	about 500 g	about 7 days	2.4 g	0.9 g (about 3/8 tsp)
20 kg	1,040 kcal	about 840 g	about 4 days	4.1 g	1.6 g (about 5/8 tsp)
30 kg	1,410 kcal	about 1,140 g	about 3 days	5.6 g	2.1 g (about 7/8 tsp)

Important notes

- Fat is the whole point of a pancreatitis diet. Add no oil beyond the sunflower oil specified in the recipe, and no butter, fatty meat, skin, organ meat, cheese or dairy. A single accidental high-fat meal is enough to trigger a relapse.
- Feed small, frequent meals: three or four a day asks less of the pancreas than two. The table below assumes two meals a day, so halve each portion if you feed four.
- An acute flare-up needs a vet, immediately - vomiting, abdominal pain, a hunched posture, refusing food. These recipes are for recovery and long-term management, not for an acute episode.
- Breeds prone to high blood lipids, such as miniature schnauzers and poodles, benefit most from staying on a low-fat diet long term.
- Transition over 7 days, watching for vomiting, diarrhoea, appetite and general demeanour.
- Recheck pancreatic lipase (cPLI) and triglycerides periodically, and adjust the fat level on your vet's advice.

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- These recipes are formulated for adult dogs at a healthy weight. If your dog has another condition such as kidney disease or diabetes, speak to your vet first.



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Chicken and Egg White with Potato (Pancreatitis Recovery)

Egg white is the quiet advantage in a pancreatitis diet: almost fat free at 0.2 g per 100 g, yet one of the highest biological value proteins there is. Swapping part of the meat for egg white drops the fat another notch. Whites only though, the yolk is where the fat lives.

This recipe belongs to the recovery (ultra low fat) group. Fat is held at 15 g per 1000 kcal, against roughly 40 to 60 g in an ordinary adult food, so about a third. Dietary fat is the main trigger for pancreatitis, which makes fat control the whole basis of the diet. Protein is 135 g from lean, high biological value sources, the carbohydrate is highly digestible potato, and dietary fibre sits at just 7.8 g, a low-residue design that asks less of the gut.

Ingredients (standard batch)

Ingredient	Amount	Preparation
Chicken breast	1.8 kg	diced, all visible fat removed
Potato	1.2 kg	peeled and diced
Carrot	200 g	finely diced
Egg white	400 g (about 12 egg whites)	whites only - yolks are high in fat
Sunflower oil	5 g (about 1.1 tsp)	stirred in off the heat - measure it exactly

This batch yields about 3.0 kg (about 3,378 kcal).

Method

1. Put the potato in a large pot, cover with water, bring to a boil and simmer for 12 minutes.
2. Add the chicken breast and cook for 10 to 12 minutes until fully cooked through. Poach it - never fry.

3. Add the carrot and cook a further 5 minutes until tender.
4. Beat the egg whites, take the pot off the heat and pour them in slowly while stirring, so they set into soft strands in the residual heat.
5. Stir in the sunflower oil. Measure it properly with a spoon - it is the only added fat in the recipe, and any extra pushes the fat level up.
6. Cool with the cooking liquid included, then portion: 3 days in the fridge, the rest frozen.

Nutrient analysis (per 1000 kcal, before supplements)

Item	Per 1000 kcal	Reference
Fat	15 g	cap for this group 18 g (ordinary food 40 to 60)
Crude protein	135 g	AAFCO minimum 45 g
Carbohydrate	73 g	-
Dietary fibre	7.8 g	low residue, easy to digest
Linoleic acid (essential fatty acid)	3.3 g	AAFCO minimum 3.3 g
Calcium / phosphorus	1,250 / 1,020 mg	Ca:P 1.23:1

With Eggshell Calcium Powder (about 3.0 g per 1000 kcal) and Daily Multi for Dogs (about 8.9 g per 1000 kcal), this recipe meets every minimum in the AAFCO adult maintenance profile and can be fed as an everyday diet. That is the key difference from a renal diet: pancreatitis asks you to control fat and nothing else has to be compromised. The sunflower oil is measured to meet the essential fatty acid (linoleic acid) minimum, so please do not leave it out.

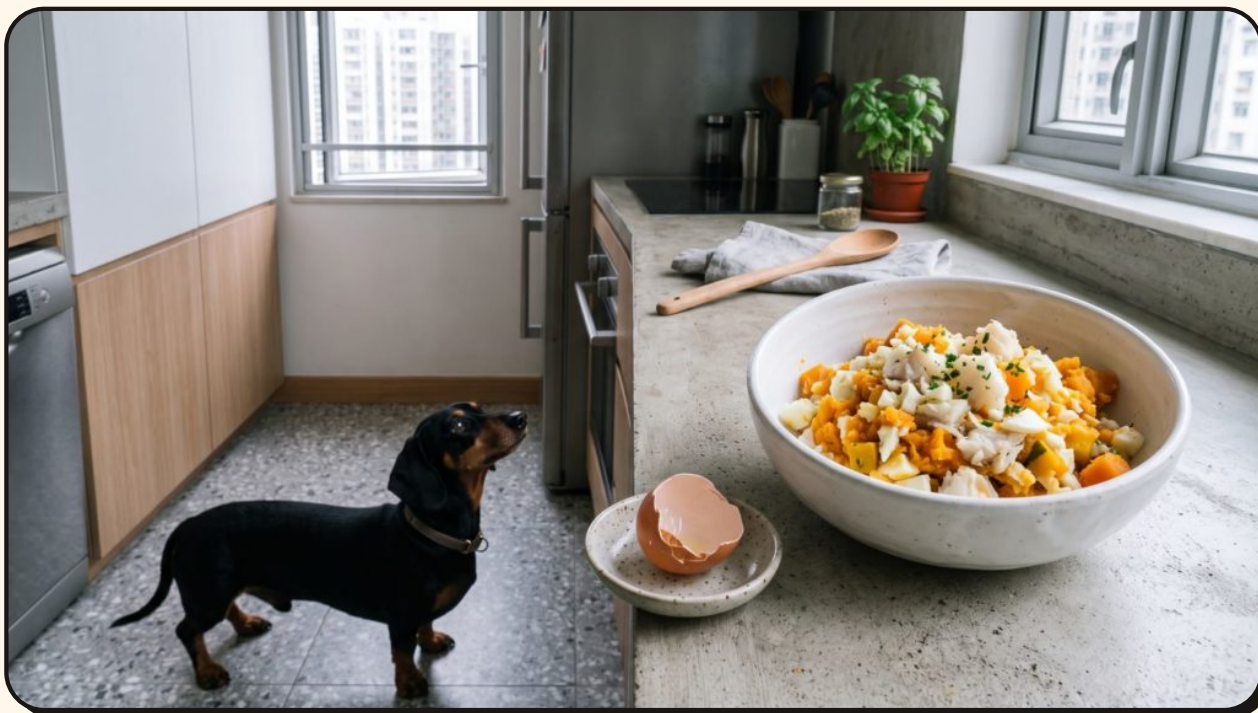
Feeding and supplement dosing (two meals a day)

Dog weight	Daily energy need	Daily food	Batch lasts	Daily Multi (per meal)	Eggshell Calcium (per meal)
3 kg	251 kcal	about 220 g	about 13 days	1.1 g	0.4 g (about 1/8 tsp)
5 kg	368 kcal	about 330 g	about 9 days	1.6 g	0.6 g (about 1/4 tsp)
10 kg	619 kcal	about 550 g	about 5 days	2.7 g	0.9 g (about 3/8 tsp)
20 kg	1,040 kcal	about 920 g	about 3 days	4.6 g	1.6 g (about 5/8 tsp)
30 kg	1,410 kcal	about 1,250 g	about 2 days	6.3 g	2.1 g (about 7/8 tsp)

Important notes

- Fat is the whole point of a pancreatitis diet. Add no oil beyond the sunflower oil specified in the recipe, and no butter, fatty meat, skin, organ meat, cheese or dairy. A single accidental high-fat meal is enough to trigger a relapse.
- Feed small, frequent meals: three or four a day asks less of the pancreas than two. The table below assumes two meals a day, so halve each portion if you feed four.
- An acute flare-up needs a vet, immediately - vomiting, abdominal pain, a hunched posture, refusing food. These recipes are for recovery and long-term management, not for an acute episode.
- Breeds prone to high blood lipids, such as miniature schnauzers and poodles, benefit most from staying on a low-fat diet long term.
- Transition over 7 days, watching for vomiting, diarrhoea, appetite and general demeanour.

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- Recheck pancreatic lipase (cPLI) and triglycerides periodically, and adjust the fat level on your vet's advice.
 - These recipes are formulated for adult dogs at a healthy weight. If your dog has another condition such as kidney disease or diabetes, speak to your vet first.



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Cod and Egg White with Sweet Potato (Pancreatitis Recovery)

The leanest fish with the leanest protein there is. This one is built for the cases where fat has to come down as far as it sensibly can, such as repeat flare-ups or a dog with high blood lipids alongside. Check with your vet first that this level is what your dog needs.

This recipe belongs to the recovery (ultra low fat) group. Fat is held at 18 g per 1000 kcal, against roughly 40 to 60 g in an ordinary adult food, so about a third. Dietary fat is the main trigger for pancreatitis, which makes fat control the whole basis of the diet. Protein is 138 g from lean, high biological value sources, the carbohydrate is highly digestible sweet potato, and dietary fibre sits at just 9.2 g, a low-residue design that asks less of the gut.

Ingredients (standard batch)

Ingredient	Amount	Preparation
Cod fillet	2.1 kg	ask the fishmonger to fillet it
Sweet potato	1 kg	peeled and diced
Chinese squash	200 g	peeled and diced
Egg white	800 g (about 24 egg whites)	whites only - yolks are high in fat
Sunflower oil	40 g (about 8.9 tsp)	stirred in off the heat - measure it exactly

This batch yields about 3.6 kg (about 2,868 kcal).

Method

1. Put the sweet potato in a large pot, cover with water, bring to a boil and simmer for 12 minutes.
2. Add the cod fillet and cook for 10 to 12 minutes until fully cooked through. Poach it - never fry.
3. Add the chinese squash and cook a further 5 minutes until tender.

4. Beat the egg whites, take the pot off the heat and pour them in slowly while stirring, so they set into soft strands in the residual heat.
5. Stir in the sunflower oil. Measure it properly with a spoon - it is the only added fat in the recipe, and any extra pushes the fat level up.
6. Cool with the cooking liquid included, then portion: 3 days in the fridge, the rest frozen.

Nutrient analysis (per 1000 kcal, before supplements)

Item	Per 1000 kcal	Reference
Fat	18 g	cap for this group 18 g (ordinary food 40 to 60)
Crude protein	138 g	AAFCO minimum 45 g
Carbohydrate	64 g	-
Dietary fibre	9.2 g	low residue, easy to digest
Linoleic acid (essential fatty acid)	9.5 g	AAFCO minimum 3.3 g
Calcium / phosphorus	2,482 / 2,068 mg	Ca:P 1.20:1

With Eggshell Calcium Powder (about 6.1 g per 1000 kcal) and Daily Multi for Dogs (about 8.4 g per 1000 kcal), this recipe meets every minimum in the AAFCO adult maintenance profile and can be fed as an everyday diet. That is the key difference from a renal diet: pancreatitis asks you to control fat and nothing else has to be compromised. The sunflower oil is measured to meet the essential fatty acid (linoleic acid) minimum, so please do not leave it out.

Feeding and supplement dosing (two meals a day)

Dog weight	Daily energy need	Daily food	Batch lasts	Daily Multi (per meal)	Eggshell Calcium (per meal)
3 kg	251 kcal	about 310 g	about 11 days	1.1 g	0.8 g (about 1/4 tsp)
5 kg	368 kcal	about 460 g	about 8 days	1.6 g	1.1 g (about 1/2 tsp)
10 kg	619 kcal	about 770 g	about 5 days	2.6 g	1.9 g (about 3/4 tsp)
20 kg	1,040 kcal	about 1,290 g	about 3 days	4.4 g	3.2 g (about 1 1/4 tsp)
30 kg	1,410 kcal	about 1,750 g	about 2 days	5.9 g	4.3 g (about 1 3/4 tsp)

Important notes

- Fat is the whole point of a pancreatitis diet. Add no oil beyond the sunflower oil specified in the recipe, and no butter, fatty meat, skin, organ meat, cheese or dairy. A single accidental high-fat meal is enough to trigger a relapse.
- Feed small, frequent meals: three or four a day asks less of the pancreas than two. The table below assumes two meals a day, so halve each portion if you feed four.
- An acute flare-up needs a vet, immediately - vomiting, abdominal pain, a hunched posture, refusing food. These recipes are for recovery and long-term management, not for an acute episode.
- Breeds prone to high blood lipids, such as miniature schnauzers and poodles, benefit most from staying on a low-fat diet long term.
- Transition over 7 days, watching for vomiting, diarrhoea, appetite and general demeanour.
- Recheck pancreatic lipase (cPLI) and triglycerides periodically, and adjust the fat level on your vet's advice.

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- These recipes are formulated for adult dogs at a healthy weight. If your dog has another condition such as kidney disease or diabetes, speak to your vet first.



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Turkey and Egg White with Potato (Pancreatitis Recovery)

Turkey breast with egg white is one of the safest combinations in the recovery half: low in fat, high in protein and mild enough not to put a recovering dog off. It also makes a generous batch, which suits a larger dog or one whose appetite has bounced back.

This recipe belongs to the recovery (ultra low fat) group. Fat is held at 14 g per 1000 kcal, against roughly 40 to 60 g in an ordinary adult food, so about a third. Dietary fat is the main trigger for pancreatitis, which makes fat control the whole basis of the diet. Protein is 137 g from lean, high biological value sources, the carbohydrate is highly digestible potato, and dietary fibre sits at just 7.1 g, a low-residue design that asks less of the gut.

Ingredients (standard batch)

Ingredient	Amount	Preparation
Turkey breast	2.1 kg	diced, skinless
Potato	1.4 kg	peeled and diced
Chinese squash	200 g	peeled and diced
Egg white	400 g (about 12 egg whites)	whites only - yolks are high in fat
Sunflower oil	20 g (about 4.4 tsp)	stirred in off the heat - measure it exactly

This batch yields about 3.4 kg (about 3,728 kcal).

Method

1. Put the potato in a large pot, cover with water, bring to a boil and simmer for 12 minutes.
2. Add the turkey breast and cook for 10 to 12 minutes until fully cooked through. Poach it - never fry.
3. Add the chinese squash and cook a further 5 minutes until tender.

4. Beat the egg whites, take the pot off the heat and pour them in slowly while stirring, so they set into soft strands in the residual heat.
5. Stir in the sunflower oil. Measure it properly with a spoon - it is the only added fat in the recipe, and any extra pushes the fat level up.
6. Cool with the cooking liquid included, then portion: 3 days in the fridge, the rest frozen.

Nutrient analysis (per 1000 kcal, before supplements)

Item	Per 1000 kcal	Reference
Fat	14 g	cap for this group 18 g (ordinary food 40 to 60)
Crude protein	137 g	AAFCO minimum 45 g
Carbohydrate	74 g	-
Dietary fibre	7.1 g	low residue, easy to digest
Linoleic acid (essential fatty acid)	5.4 g	AAFCO minimum 3.3 g
Calcium / phosphorus	1,303 / 1,086 mg	Ca:P 1.20:1

With Eggshell Calcium Powder (about 3.2 g per 1000 kcal) and Daily Multi for Dogs (about 7.1 g per 1000 kcal), this recipe meets every minimum in the AAFCO adult maintenance profile and can be fed as an everyday diet. That is the key difference from a renal diet: pancreatitis asks you to control fat and nothing else has to be compromised. The sunflower oil is measured to meet the essential fatty acid (linoleic acid) minimum, so please do not leave it out.

Feeding and supplement dosing (two meals a day)

Dog weight	Daily energy need	Daily food	Batch lasts	Daily Multi (per meal)	Eggshell Calcium (per meal)
3 kg	251 kcal	about 230 g	about 15 days	0.9 g	0.4 g (about 1/8 tsp)
5 kg	368 kcal	about 340 g	about 10 days	1.3 g	0.6 g (about 1/4 tsp)
10 kg	619 kcal	about 570 g	about 6 days	2.2 g	1.0 g (about 3/8 tsp)
20 kg	1,040 kcal	about 950 g	about 4 days	3.7 g	1.7 g (about 5/8 tsp)
30 kg	1,410 kcal	about 1,290 g	about 3 days	5.0 g	2.3 g (about 7/8 tsp)

Important notes

- Fat is the whole point of a pancreatitis diet. Add no oil beyond the sunflower oil specified in the recipe, and no butter, fatty meat, skin, organ meat, cheese or dairy. A single accidental high-fat meal is enough to trigger a relapse.
- Feed small, frequent meals: three or four a day asks less of the pancreas than two. The table below assumes two meals a day, so halve each portion if you feed four.
- An acute flare-up needs a vet, immediately - vomiting, abdominal pain, a hunched posture, refusing food. These recipes are for recovery and long-term management, not for an acute episode.
- Breeds prone to high blood lipids, such as miniature schnauzers and poodles, benefit most from staying on a low-fat diet long term.
- Transition over 7 days, watching for vomiting, diarrhoea, appetite and general demeanour.
- Recheck pancreatic lipase (cPLI) and triglycerides periodically, and adjust the fat level on your vet's advice.

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- These recipes are formulated for adult dogs at a healthy weight. If your dog has another condition such as kidney disease or diabetes, speak to your vet first.

Long term management recipes (low fat)



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Chicken Breast and Sweet Potato (Low Fat Long Term)

Once the acute episode is behind you the diet can relax a little, but only a little. The long-term half sits at 18 to 24 g of fat per 1000 kcal, easier than the recovery recipes and still far below an ordinary food. This is the everyday workhorse.

This recipe belongs to the long-term management (low fat) group. Fat is held at 20 g per 1000 kcal, against roughly 40 to 60 g in an ordinary adult food, so about a third. Dietary fat is the main trigger for pancreatitis, which makes fat control the whole basis of the diet. Protein is 139 g from lean, high biological value sources, the carbohydrate is highly digestible sweet potato, and dietary fibre sits at just 8.8 g, a low-residue design that asks less of the gut.

Ingredients (standard batch)

Ingredient	Amount	Preparation
Chicken breast	2.1 kg	diced, all visible fat removed
Sweet potato	1 kg	peeled and diced
Pumpkin	600 g	peeled, deseeded, diced
Sunflower oil	15 g (about 3.3 tsp)	stirred in off the heat - measure it exactly

This batch yields about 3.0 kg (about 3,394 kcal).

Method

1. Put the sweet potato in a large pot, cover with water, bring to a boil and simmer for 12 minutes.
2. Add the chicken breast and cook for 10 to 12 minutes until fully cooked through. Poach it - never fry.

3. Add the pumpkin and cook a further 5 minutes until tender.
4. Stir in the sunflower oil. Measure it properly with a spoon - it is the only added fat in the recipe, and any extra pushes the fat level up.
5. Cool with the cooking liquid included, then portion: 3 days in the fridge, the rest frozen.

Nutrient analysis (per 1000 kcal, before supplements)

Item	Per 1000 kcal	Reference
Fat	20 g	cap for this group 25 g (ordinary food 40 to 60)
Crude protein	139 g	AAFCO minimum 45 g
Carbohydrate	58 g	-
Dietary fibre	8.8 g	low residue, easy to digest
Linoleic acid (essential fatty acid)	5.6 g	AAFCO minimum 3.3 g
Calcium / phosphorus	1,353 / 1,127 mg	Ca:P 1.20:1

With Eggshell Calcium Powder (about 3.1 g per 1000 kcal) and Daily Multi for Dogs (about 8.6 g per 1000 kcal), this recipe meets every minimum in the AAFCO adult maintenance profile and can be fed as an everyday diet. That is the key difference from a renal diet: pancreatitis asks you to control fat and nothing else has to be compromised. The sunflower oil is measured to meet the essential fatty acid (linoleic acid) minimum, so please do not leave it out.

Feeding and supplement dosing (two meals a day)

Dog weight	Daily energy need	Daily food	Batch lasts	Daily Multi (per meal)	Eggshell Calcium (per meal)
3 kg	251 kcal	about 220 g	about 14 days	1.1 g	0.4 g (about 1/8 tsp)
5 kg	368 kcal	about 330 g	about 9 days	1.6 g	0.6 g (about 1/4 tsp)
10 kg	619 kcal	about 550 g	about 5 days	2.7 g	1.0 g (about 3/8 tsp)
20 kg	1,040 kcal	about 920 g	about 3 days	4.5 g	1.6 g (about 5/8 tsp)
30 kg	1,410 kcal	about 1,250 g	about 2 days	6.1 g	2.2 g (about 7/8 tsp)

Important notes

- Fat is the whole point of a pancreatitis diet. Add no oil beyond the sunflower oil specified in the recipe, and no butter, fatty meat, skin, organ meat, cheese or dairy. A single accidental high-fat meal is enough to trigger a relapse.
- Feed small, frequent meals: three or four a day asks less of the pancreas than two. The table below assumes two meals a day, so halve each portion if you feed four.
- An acute flare-up needs a vet, immediately - vomiting, abdominal pain, a hunched posture, refusing food. These recipes are for recovery and long-term management, not for an acute episode.
- Breeds prone to high blood lipids, such as miniature schnauzers and poodles, benefit most from staying on a low-fat diet long term.
- Transition over 7 days, watching for vomiting, diarrhoea, appetite and general demeanour.
- Recheck pancreatic lipase (cPLI) and triglycerides periodically, and adjust the fat level on your vet's advice.

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- These recipes are formulated for adult dogs at a healthy weight. If your dog has another condition such as kidney disease or diabetes, speak to your vet first.



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Turkey Breast and Potato (Low Fat Long Term)

Turkey breast with potato is the hardest recipe here to get wrong: simple ingredients, predictable fat, and very few dogs refuse it. What matters most in long-term feeding is not perfection but that you will actually cook it and your dog will actually eat it.

This recipe belongs to the long-term management (low fat) group. Fat is held at 20 g per 1000 kcal, against roughly 40 to 60 g in an ordinary adult food, so about a third. Dietary fat is the main trigger for pancreatitis, which makes fat control the whole basis of the diet. Protein is 139 g from lean, high biological value sources, the carbohydrate is highly digestible potato, and dietary fibre sits at just 6.7 g, a low-residue design that asks less of the gut.

Ingredients (standard batch)

Ingredient	Amount	Preparation
Turkey breast	1.8 kg	diced, skinless
Potato	800 g	peeled and diced
Chinese squash	400 g	peeled and diced
Sunflower oil	30 g (about 6.7 tsp)	stirred in off the heat - measure it exactly

This batch yields about 2.4 kg (about 2,847 kcal).

Method

1. Put the potato in a large pot, cover with water, bring to a boil and simmer for 12 minutes.
2. Add the turkey breast and cook for 10 to 12 minutes until fully cooked through. Poach it - never fry.
3. Add the chinese squash and cook a further 5 minutes until tender.
4. Stir in the sunflower oil. Measure it properly with a spoon - it is the only added fat in the recipe, and any extra pushes the fat level up.
5. Cool with the cooking liquid included, then portion: 3 days in the fridge, the rest frozen.

Nutrient analysis (per 1000 kcal, before supplements)

Item	Per 1000 kcal	Reference
Fat	20 g	cap for this group 25 g (ordinary food 40 to 60)
Crude protein	139 g	AAFCO minimum 45 g
Carbohydrate	59 g	-
Dietary fibre	6.7 g	low residue, easy to digest
Linoleic acid (essential fatty acid)	9.0 g	AAFCO minimum 3.3 g
Calcium / phosphorus	1,412 / 1,177 mg	Ca:P 1.20:1

With Eggshell Calcium Powder (about 3.5 g per 1000 kcal) and Daily Multi for Dogs (about 6.7 g per 1000 kcal), this recipe meets every minimum in the AAFCO adult maintenance profile and can be fed as an everyday diet. That is the key difference from a renal diet: pancreatitis asks you to control fat and nothing else has to be compromised. The sunflower oil is measured to meet the essential fatty acid (linoleic acid) minimum, so please do not leave it out.

Feeding and supplement dosing (two meals a day)

Dog weight	Daily energy need	Daily food	Batch lasts	Daily Multi (per meal)	Eggshell Calcium (per meal)
3 kg	251 kcal	about 210 g	about 11 days	0.8 g	0.4 g (about 1/8 tsp)
5 kg	368 kcal	about 310 g	about 8 days	1.2 g	0.6 g (about 1/4 tsp)
10 kg	619 kcal	about 530 g	about 5 days	2.1 g	1.1 g (about 3/8 tsp)
20 kg	1,040 kcal	about 890 g	about 3 days	3.5 g	1.8 g (about 3/4 tsp)
30 kg	1,410 kcal	about 1,200 g	about 2 days	4.7 g	2.4 g (about 1 tsp)

Important notes

- Fat is the whole point of a pancreatitis diet. Add no oil beyond the sunflower oil specified in the recipe, and no butter, fatty meat, skin, organ meat, cheese or dairy. A single accidental high-fat meal is enough to trigger a relapse.
- Feed small, frequent meals: three or four a day asks less of the pancreas than two. The table below assumes two meals a day, so halve each portion if you feed four.
- An acute flare-up needs a vet, immediately - vomiting, abdominal pain, a hunched posture, refusing food. These recipes are for recovery and long-term management, not for an acute episode.
- Breeds prone to high blood lipids, such as miniature schnauzers and poodles, benefit most from staying on a low-fat diet long term.
- Transition over 7 days, watching for vomiting, diarrhoea, appetite and general demeanour.
- Recheck pancreatic lipase (cPLI) and triglycerides periodically, and adjust the fat level on your vet's advice.
- These recipes are formulated for adult dogs at a healthy weight. If your dog has another condition such as kidney disease or diabetes, speak to your vet first.



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Cod and Rice (Low Fat Long Term)

This carries the lowest protein in the book at 73 g per 1000 kcal and the highest share of carbohydrate, which makes it the closest in structure to a traditional low-fat gastrointestinal prescription food. It suits dogs with weaker digestion or a gut issue alongside.

This recipe belongs to the long-term management (low fat) group. Fat is held at 18 g per 1000 kcal, against roughly 40 to 60 g in an ordinary adult food, so about a third. Dietary fat is the main trigger for pancreatitis, which makes fat control the whole basis of the diet. Protein is 73 g from lean, high biological value sources, the carbohydrate is highly digestible white rice, and dietary fibre sits at just 7.8 g, a low-residue design that asks less of the gut.

Ingredients (standard batch)

Ingredient	Amount	Preparation
Cod fillet	1.2 kg	ask the fishmonger to fillet it
White rice	400 g	rinsed
Carrot	600 g	finely diced
Sunflower oil	40 g (about 8.9 tsp)	stirred in off the heat - measure it exactly

This batch yields about 2.6 kg (about 2,774 kcal).

Method

1. Put the white rice in a large pot, cover with water, bring to a boil and simmer for 12 minutes.
2. Add the cod fillet and cook for 10 to 12 minutes until fully cooked through. Poach it - never fry.
3. Add the carrot and cook a further 5 minutes until tender.
4. Stir in the sunflower oil. Measure it properly with a spoon - it is the only added fat in the recipe, and any extra pushes the fat level up.
5. Cool with the cooking liquid included, then portion: 3 days in the fridge, the rest frozen.

Nutrient analysis (per 1000 kcal, before supplements)

Item	Per 1000 kcal	Reference
Fat	18 g	cap for this group 25 g (ordinary food 40 to 60)
Crude protein	73 g	AAFCO minimum 45 g
Carbohydrate	131 g	-
Dietary fibre	7.8 g	low residue, easy to digest
Linoleic acid (essential fatty acid)	10.0 g	AAFCO minimum 3.3 g
Calcium / phosphorus	1,625 / 1,355 mg	Ca:P 1.20:1

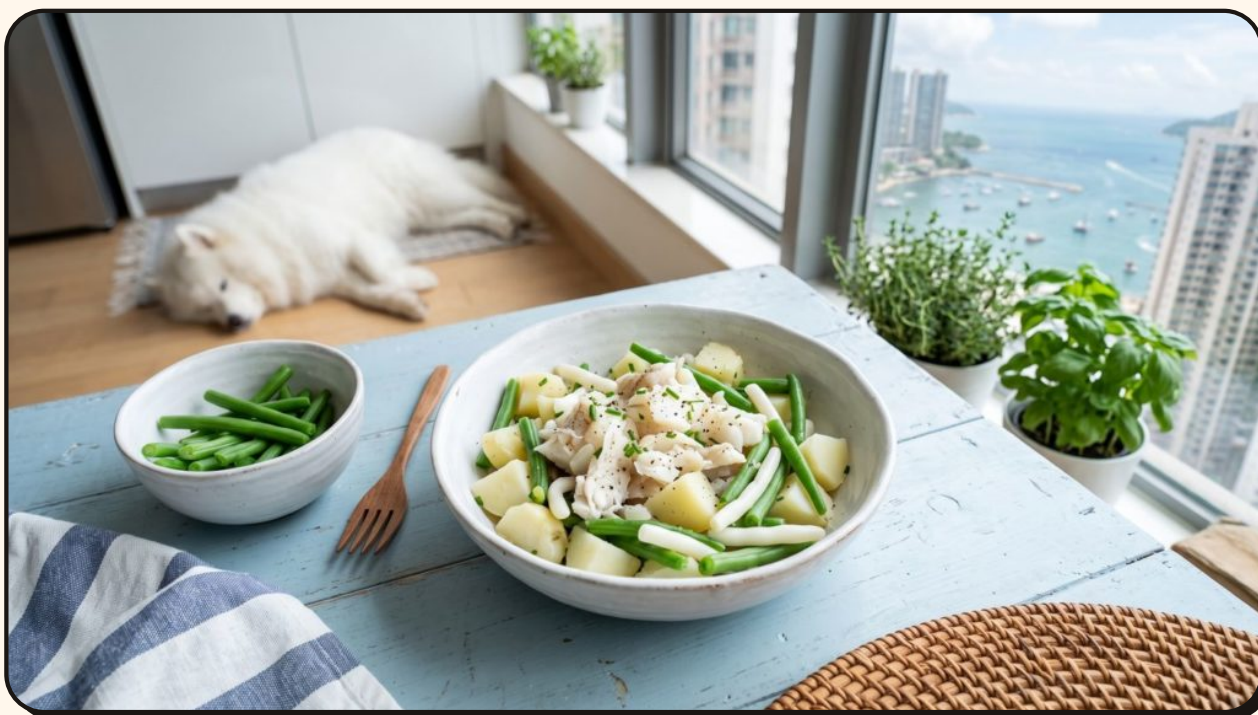
With Eggshell Calcium Powder (about 3.9 g per 1000 kcal) and Daily Multi for Dogs (about 9.6 g per 1000 kcal), this recipe meets every minimum in the AAFCO adult maintenance profile and can be fed as an everyday diet. That is the key difference from a renal diet: pancreatitis asks you to control fat and nothing else has to be compromised. The sunflower oil is measured to meet the essential fatty acid (linoleic acid) minimum, so please do not leave it out.

Feeding and supplement dosing (two meals a day)

Dog weight	Daily energy need	Daily food	Batch lasts	Daily Multi (per meal)	Eggshell Calcium (per meal)
3 kg	251 kcal	about 240 g	about 11 days	1.2 g	0.5 g (about 1/4 tsp)
5 kg	368 kcal	about 350 g	about 8 days	1.8 g	0.7 g (about 1/4 tsp)
10 kg	619 kcal	about 590 g	about 4 days	3.0 g	1.2 g (about 1/2 tsp)
20 kg	1,040 kcal	about 990 g	about 3 days	5.0 g	2.0 g (about 7/8 tsp)
30 kg	1,410 kcal	about 1,340 g	about 2 days	6.8 g	2.8 g (about 1 1/8 tsp)

Important notes

- Fat is the whole point of a pancreatitis diet. Add no oil beyond the sunflower oil specified in the recipe, and no butter, fatty meat, skin, organ meat, cheese or dairy. A single accidental high-fat meal is enough to trigger a relapse.
- Feed small, frequent meals: three or four a day asks less of the pancreas than two. The table below assumes two meals a day, so halve each portion if you feed four.
- An acute flare-up needs a vet, immediately - vomiting, abdominal pain, a hunched posture, refusing food. These recipes are for recovery and long-term management, not for an acute episode.
- Breeds prone to high blood lipids, such as miniature schnauzers and poodles, benefit most from staying on a low-fat diet long term.
- Transition over 7 days, watching for vomiting, diarrhoea, appetite and general demeanour.
- Recheck pancreatic lipase (cPLI) and triglycerides periodically, and adjust the fat level on your vet's advice.
- These recipes are formulated for adult dogs at a healthy weight. If your dog has another condition such as kidney disease or diabetes, speak to your vet first.



Long term, low fat 14 / 20

Pollock and Potato (Low Fat Long Term)

With long-term low-fat feeding, cost is what decides whether you keep it up. Pollock is the best value protein in the book, and this recipe also carries more fibre than most, which helps a dog prone to constipation.

This recipe belongs to the long-term management (low fat) group. Fat is held at 20 g per 1000 kcal, against roughly 40 to 60 g in an ordinary adult food, so about a third. Dietary fat is the main trigger for pancreatitis, which makes fat control the whole basis of the diet. Protein is 127 g from lean, high biological value sources, the carbohydrate is highly digestible potato, and dietary fibre sits at just 11.3 g, a low-residue design that asks less of the gut.

Ingredients (standard batch)

Ingredient	Amount	Preparation
Alaska pollock fillet	2.1 kg	defrosted and cut into pieces
Potato	1 kg	peeled and diced
Green beans	600 g	cut into short lengths
Sunflower oil	40 g (about 8.9 tsp)	stirred in off the heat - measure it exactly

This batch yields about 3.1 kg (about 3,118 kcal).

Method

1. Put the potato in a large pot, cover with water, bring to a boil and simmer for 12 minutes.
2. Add the alaska pollock fillet and cook for 10 to 12 minutes until fully cooked through. Poach it - never fry.
3. Add the green beans and cook a further 5 minutes until tender.
4. Stir in the sunflower oil. Measure it properly with a spoon - it is the only added fat in the recipe, and any extra pushes the fat level up.

5. Cool with the cooking liquid included, then portion: 3 days in the fridge, the rest frozen.

Nutrient analysis (per 1000 kcal, before supplements)

Item	Per 1000 kcal	Reference
Fat	20 g	cap for this group 25 g (ordinary food 40 to 60)
Crude protein	127 g	AAFCO minimum 45 g
Carbohydrate	75 g	-
Dietary fibre	11.3 g	low residue, easy to digest
Linoleic acid (essential fatty acid)	8.7 g	AAFCO minimum 3.3 g
Calcium / phosphorus	1,828 / 1,523 mg	Ca:P 1.20:1

With Eggshell Calcium Powder (about 3.6 g per 1000 kcal) and Daily Multi for Dogs (about 7.9 g per 1000 kcal), this recipe meets every minimum in the AAFCO adult maintenance profile and can be fed as an everyday diet. That is the key difference from a renal diet: pancreatitis asks you to control fat and nothing else has to be compromised. The sunflower oil is measured to meet the essential fatty acid (linoleic acid) minimum, so please do not leave it out.

Feeding and supplement dosing (two meals a day)

Dog weight	Daily energy need	Daily food	Batch lasts	Daily Multi (per meal)	Eggshell Calcium (per meal)
3 kg	251 kcal	about 250 g	about 12 days	1.0 g	0.5 g (about 1/8 tsp)
5 kg	368 kcal	about 370 g	about 8 days	1.5 g	0.7 g (about 1/4 tsp)
10 kg	619 kcal	about 620 g	about 5 days	2.5 g	1.1 g (about 1/2 tsp)
20 kg	1,040 kcal	about 1,050 g	about 3 days	4.1 g	1.9 g (about 3/4 tsp)
30 kg	1,410 kcal	about 1,420 g	about 2 days	5.6 g	2.5 g (about 1 tsp)

Important notes

- Fat is the whole point of a pancreatitis diet. Add no oil beyond the sunflower oil specified in the recipe, and no butter, fatty meat, skin, organ meat, cheese or dairy. A single accidental high-fat meal is enough to trigger a relapse.
- Feed small, frequent meals: three or four a day asks less of the pancreas than two. The table below assumes two meals a day, so halve each portion if you feed four.
- An acute flare-up needs a vet, immediately - vomiting, abdominal pain, a hunched posture, refusing food. These recipes are for recovery and long-term management, not for an acute episode.
- Breeds prone to high blood lipids, such as miniature schnauzers and poodles, benefit most from staying on a low-fat diet long term.
- Transition over 7 days, watching for vomiting, diarrhoea, appetite and general demeanour.
- Recheck pancreatic lipase (cPLI) and triglycerides periodically, and adjust the fat level on your vet's advice.
- These recipes are formulated for adult dogs at a healthy weight. If your dog has another condition such as kidney disease or diabetes, speak to your vet first.



Long term, low fat 15 / 20

Seabass and Rice (Low Fat Long Term)

The lowest-fibre recipe here at 2.6 g per 1000 kcal, and the gentlest in texture. If your dog is just stepping up from the recovery half and the gut is still touchy, start with this one.

This recipe belongs to the long-term management (low fat) group. Fat is held at 20 g per 1000 kcal, against roughly 40 to 60 g in an ordinary adult food, so about a third. Dietary fat is the main trigger for pancreatitis, which makes fat control the whole basis of the diet. Protein is 98 g from lean, high biological value sources, the carbohydrate is highly digestible white rice, and dietary fibre sits at just 2.6 g, a low-residue design that asks less of the gut.

Ingredients (standard batch)

Ingredient	Amount	Preparation
Seabass fillet	1.65 kg	ask the fishmonger to fillet it
White rice	400 g	rinsed
Pumpkin	400 g	peeled, deseeded, diced
Sunflower oil	30 g (about 6.7 tsp)	stirred in off the heat - measure it exactly

This batch yields about 2.8 kg (about 3,332 kcal).

Method

1. Put the white rice in a large pot, cover with water, bring to a boil and simmer for 12 minutes.
2. Add the seabass fillet and cook for 10 to 12 minutes until fully cooked through. Poach it - never fry.
3. Add the pumpkin and cook a further 5 minutes until tender.
4. Stir in the sunflower oil. Measure it properly with a spoon - it is the only added fat in the recipe, and any extra pushes the fat level up.
5. Cool with the cooking liquid included, then portion: 3 days in the fridge, the rest frozen.

Nutrient analysis (per 1000 kcal, before supplements)

Item	Per 1000 kcal	Reference
Fat	20 g	cap for this group 25 g (ordinary food 40 to 60)
Crude protein	98 g	AAFCO minimum 45 g
Carbohydrate	100 g	-
Dietary fibre	2.6 g	low residue, easy to digest
Linoleic acid (essential fatty acid)	6.2 g	AAFCO minimum 3.3 g
Calcium / phosphorus	1,320 / 1,100 mg	Ca:P 1.20:1

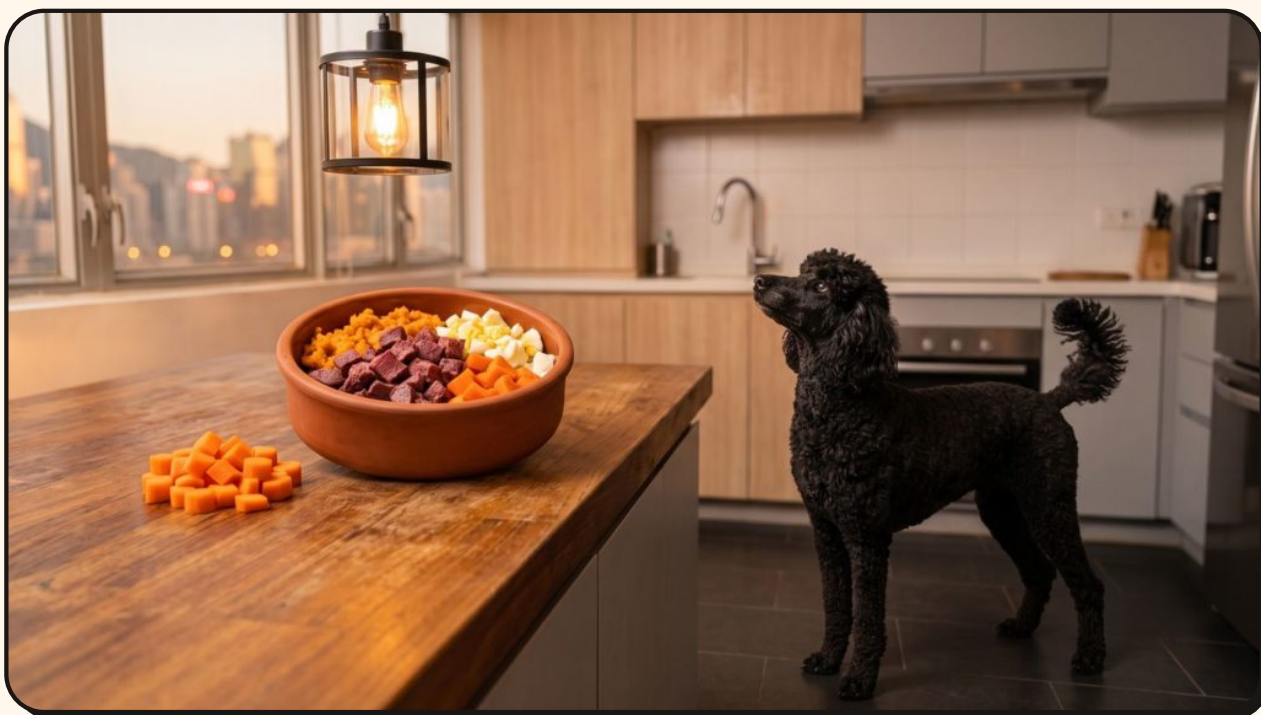
With Eggshell Calcium Powder (about 3.2 g per 1000 kcal) and Daily Multi for Dogs (about 10.4 g per 1000 kcal), this recipe meets every minimum in the AAFCO adult maintenance profile and can be fed as an everyday diet. That is the key difference from a renal diet: pancreatitis asks you to control fat and nothing else has to be compromised. The sunflower oil is measured to meet the essential fatty acid (linoleic acid) minimum, so please do not leave it out.

Feeding and supplement dosing (two meals a day)

Dog weight	Daily energy need	Daily food	Batch lasts	Daily Multi (per meal)	Eggshell Calcium (per meal)
3 kg	251 kcal	about 210 g	about 13 days	1.3 g	0.4 g (about 1/8 tsp)
5 kg	368 kcal	about 310 g	about 9 days	1.9 g	0.6 g (about 1/4 tsp)
10 kg	619 kcal	about 510 g	about 5 days	3.2 g	1.0 g (about 3/8 tsp)
20 kg	1,040 kcal	about 860 g	about 3 days	5.4 g	1.7 g (about 5/8 tsp)
30 kg	1,410 kcal	about 1,170 g	about 2 days	7.4 g	2.3 g (about 7/8 tsp)

Important notes

- Fat is the whole point of a pancreatitis diet. Add no oil beyond the sunflower oil specified in the recipe, and no butter, fatty meat, skin, organ meat, cheese or dairy. A single accidental high-fat meal is enough to trigger a relapse.
- Feed small, frequent meals: three or four a day asks less of the pancreas than two. The table below assumes two meals a day, so halve each portion if you feed four.
- An acute flare-up needs a vet, immediately - vomiting, abdominal pain, a hunched posture, refusing food. These recipes are for recovery and long-term management, not for an acute episode.
- Breeds prone to high blood lipids, such as miniature schnauzers and poodles, benefit most from staying on a low-fat diet long term.
- Transition over 7 days, watching for vomiting, diarrhoea, appetite and general demeanour.
- Recheck pancreatic lipase (cPLI) and triglycerides periodically, and adjust the fat level on your vet's advice.
- These recipes are formulated for adult dogs at a healthy weight. If your dog has another condition such as kidney disease or diabetes, speak to your vet first.



Long term, low fat 16 / 20

Venison and Sweet Potato (Low Fat Long Term)

The long-term version of the low-allergy, low-fat combination. It carries the most fibre in the book at 12.4 g per 1000 kcal, which supports the gut microbiome and stool quality. With pancreatitis dogs, stools are usually the first thing to go wrong.

This recipe belongs to the long-term management (low fat) group. Fat is held at 20 g per 1000 kcal, against roughly 40 to 60 g in an ordinary adult food, so about a third. Dietary fat is the main trigger for pancreatitis, which makes fat control the whole basis of the diet. Protein is 139 g from lean, high biological value sources, the carbohydrate is highly digestible sweet potato, and dietary fibre sits at just 12.4 g, a low-residue design that asks less of the gut.

Ingredients (standard batch)

Ingredient	Amount	Preparation
Venison	1.5 kg	diced
Sweet potato	600 g	peeled and diced
Carrot	600 g	finely diced
Egg white	200 g (about 6 egg whites)	whites only - yolks are high in fat
Sunflower oil	15 g (about 3.3 tsp)	stirred in off the heat - measure it exactly

This batch yields about 2.4 kg (about 2,528 kcal).

Method

1. Put the sweet potato in a large pot, cover with water, bring to a boil and simmer for 12 minutes.
2. Add the venison and cook for 10 to 12 minutes until fully cooked through. Poach it - never fry.
3. Add the carrot and cook a further 5 minutes until tender.

4. Beat the egg whites, take the pot off the heat and pour them in slowly while stirring, so they set into soft strands in the residual heat.
5. Stir in the sunflower oil. Measure it properly with a spoon - it is the only added fat in the recipe, and any extra pushes the fat level up.
6. Cool with the cooking liquid included, then portion: 3 days in the fridge, the rest frozen.

Nutrient analysis (per 1000 kcal, before supplements)

Item	Per 1000 kcal	Reference
Fat	20 g	cap for this group 25 g (ordinary food 40 to 60)
Crude protein	139 g	AAFCO minimum 45 g
Carbohydrate	59 g	-
Dietary fibre	12.4 g	low residue, easy to digest
Linoleic acid (essential fatty acid)	5.9 g	AAFCO minimum 3.3 g
Calcium / phosphorus	1,308 / 1,090 mg	Ca:P 1.20:1

With Eggshell Calcium Powder (about 3.0 g per 1000 kcal) and Daily Multi for Dogs (about 10.4 g per 1000 kcal), this recipe meets every minimum in the AAFCO adult maintenance profile and can be fed as an everyday diet. That is the key difference from a renal diet: pancreatitis asks you to control fat and nothing else has to be compromised. The sunflower oil is measured to meet the essential fatty acid (linoleic acid) minimum, so please do not leave it out.

Feeding and supplement dosing (two meals a day)

Dog weight	Daily energy need	Daily food	Batch lasts	Daily Multi (per meal)	Eggshell Calcium (per meal)
3 kg	251 kcal	about 240 g	about 10 days	1.3 g	0.4 g (about 1/8 tsp)
5 kg	368 kcal	about 350 g	about 7 days	1.9 g	0.6 g (about 1/4 tsp)
10 kg	619 kcal	about 590 g	about 4 days	3.2 g	0.9 g (about 3/8 tsp)
20 kg	1,040 kcal	about 990 g	about 2 days	5.4 g	1.6 g (about 5/8 tsp)
30 kg	1,410 kcal	about 1,340 g	about 2 days	7.4 g	2.1 g (about 7/8 tsp)

Important notes

- Fat is the whole point of a pancreatitis diet. Add no oil beyond the sunflower oil specified in the recipe, and no butter, fatty meat, skin, organ meat, cheese or dairy. A single accidental high-fat meal is enough to trigger a relapse.
- Feed small, frequent meals: three or four a day asks less of the pancreas than two. The table below assumes two meals a day, so halve each portion if you feed four.
- An acute flare-up needs a vet, immediately - vomiting, abdominal pain, a hunched posture, refusing food. These recipes are for recovery and long-term management, not for an acute episode.
- Breeds prone to high blood lipids, such as miniature schnauzers and poodles, benefit most from staying on a low-fat diet long term.
- Transition over 7 days, watching for vomiting, diarrhoea, appetite and general demeanour.
- Recheck pancreatic lipase (cPLI) and triglycerides periodically, and adjust the fat level on your vet's advice.

- 
- These recipes are formulated for adult dogs at a healthy weight. If your dog has another condition such as kidney disease or diabetes, speak to your vet first.



Long term, low fat 17 / 20

Pork Tenderloin and Potato (Low Fat Long Term)

This needs the smallest Daily Multi dose in the book at 6.2 g per 1000 kcal, because pork tenderloin is unusually rich in B vitamins and minerals to begin with. Over months of feeding, a smaller supplement dose is a real saving.

This recipe belongs to the long-term management (low fat) group. Fat is held at 20 g per 1000 kcal, against roughly 40 to 60 g in an ordinary adult food, so about a third. Dietary fat is the main trigger for pancreatitis, which makes fat control the whole basis of the diet. Protein is 140 g from lean, high biological value sources, the carbohydrate is highly digestible potato, and dietary fibre sits at just 6.6 g, a low-residue design that asks less of the gut.

Ingredients (standard batch)

Ingredient	Amount	Preparation
Pork tenderloin	2.1 kg	diced, all visible fat removed
Potato	800 g	peeled and diced
Chinese squash	400 g	peeled and diced
Sunflower oil	5 g (about 1.1 tsp)	stirred in off the heat - measure it exactly

This batch yields about 2.6 kg (about 2,876 kcal).

Method

1. Put the potato in a large pot, cover with water, bring to a boil and simmer for 12 minutes.
2. Add the pork tenderloin and cook for 10 to 12 minutes until fully cooked through. Poach it - never fry.
3. Add the chinese squash and cook a further 5 minutes until tender.
4. Stir in the sunflower oil. Measure it properly with a spoon - it is the only added fat in the recipe, and any extra pushes the fat level up.

5. Cool with the cooking liquid included, then portion: 3 days in the fridge, the rest frozen.

Nutrient analysis (per 1000 kcal, before supplements)

Item	Per 1000 kcal	Reference
Fat	20 g	cap for this group 25 g (ordinary food 40 to 60)
Crude protein	140 g	AAFCO minimum 45 g
Carbohydrate	59 g	-
Dietary fibre	6.6 g	low residue, easy to digest
Linoleic acid (essential fatty acid)	3.5 g	AAFCO minimum 3.3 g
Calcium / phosphorus	1,826 / 1,522 mg	Ca:P 1.20:1

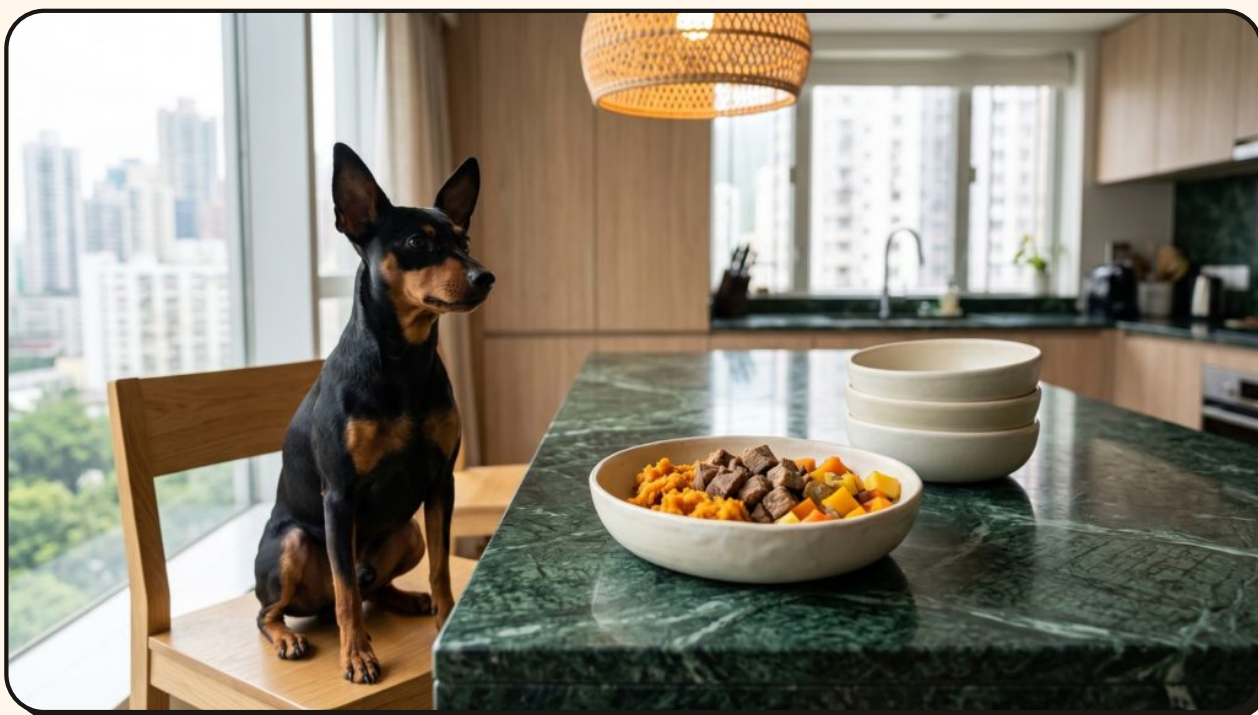
With Eggshell Calcium Powder (about 4.6 g per 1000 kcal) and Daily Multi for Dogs (about 6.2 g per 1000 kcal), this recipe meets every minimum in the AAFCO adult maintenance profile and can be fed as an everyday diet. That is the key difference from a renal diet: pancreatitis asks you to control fat and nothing else has to be compromised. The sunflower oil is measured to meet the essential fatty acid (linoleic acid) minimum, so please do not leave it out.

Feeding and supplement dosing (two meals a day)

Dog weight	Daily energy need	Daily food	Batch lasts	Daily Multi (per meal)	Eggshell Calcium (per meal)
3 kg	251 kcal	about 230 g	about 11 days	0.8 g	0.6 g (about 1/4 tsp)
5 kg	368 kcal	about 330 g	about 8 days	1.1 g	0.8 g (about 3/8 tsp)
10 kg	619 kcal	about 560 g	about 5 days	1.9 g	1.4 g (about 5/8 tsp)
20 kg	1,040 kcal	about 950 g	about 3 days	3.2 g	2.4 g (about 1 tsp)
30 kg	1,410 kcal	about 1,280 g	about 2 days	4.3 g	3.2 g (about 1 1/4 tsp)

Important notes

- Fat is the whole point of a pancreatitis diet. Add no oil beyond the sunflower oil specified in the recipe, and no butter, fatty meat, skin, organ meat, cheese or dairy. A single accidental high-fat meal is enough to trigger a relapse.
- Feed small, frequent meals: three or four a day asks less of the pancreas than two. The table below assumes two meals a day, so halve each portion if you feed four.
- An acute flare-up needs a vet, immediately - vomiting, abdominal pain, a hunched posture, refusing food. These recipes are for recovery and long-term management, not for an acute episode.
- Breeds prone to high blood lipids, such as miniature schnauzers and poodles, benefit most from staying on a low-fat diet long term.
- Transition over 7 days, watching for vomiting, diarrhoea, appetite and general demeanour.
- Recheck pancreatic lipase (cPLI) and triglycerides periodically, and adjust the fat level on your vet's advice.
- These recipes are formulated for adult dogs at a healthy weight. If your dog has another condition such as kidney disease or diabetes, speak to your vet first.



Long term, low fat 18 / 20

Beef Round and Sweet Potato (Low Fat Long Term)

Can a dog with pancreatitis eat beef? Yes, provided you choose the cut. Beef round is among the leanest parts of the animal, and with every scrap of visible fat trimmed it comes in at 24 g of fat per 1000 kcal. That is the highest in this book, so keep it for stable dogs in long-term management.

This recipe belongs to the long-term management (low fat) group. Fat is held at 24 g per 1000 kcal, against roughly 40 to 60 g in an ordinary adult food, so about a third. Dietary fat is the main trigger for pancreatitis, which makes fat control the whole basis of the diet. Protein is 140 g from lean, high biological value sources, the carbohydrate is highly digestible sweet potato, and dietary fibre sits at just 8.4 g, a low-residue design that asks less of the gut.

Ingredients (standard batch)

Ingredient	Amount	Preparation
Beef round	2.1 kg	diced, all visible fat removed
Sweet potato	800 g	peeled and diced
Chinese squash	600 g	peeled and diced
Sunflower oil	15 g (about 3.3 tsp)	stirred in off the heat - measure it exactly

This batch yields about 2.8 kg (about 3,220 kcal).

Method

1. Put the sweet potato in a large pot, cover with water, bring to a boil and simmer for 12 minutes.
2. Add the beef round and cook for 10 to 12 minutes until fully cooked through. Poach it - never fry.
3. Add the chinese squash and cook a further 5 minutes until tender.
4. Stir in the sunflower oil. Measure it properly with a spoon - it is the only added fat in the recipe, and any extra pushes the fat level up.
5. Cool with the cooking liquid included, then portion: 3 days in the fridge, the rest frozen.

Nutrient analysis (per 1000 kcal, before supplements)

Item	Per 1000 kcal	Reference
Fat	24 g	cap for this group 25 g (ordinary food 40 to 60)
Crude protein	140 g	AAFCO minimum 45 g
Carbohydrate	49 g	-
Dietary fibre	8.4 g	low residue, easy to digest
Linoleic acid (essential fatty acid)	3.9 g	AAFCO minimum 3.3 g
Calcium / phosphorus	1,250 / 1,003 mg	Ca:P 1.25:1

With Eggshell Calcium Powder (about 2.9 g per 1000 kcal) and Daily Multi for Dogs (about 10.4 g per 1000 kcal), this recipe meets every minimum in the AAFCO adult maintenance profile and can be fed as an everyday diet. That is the key difference from a renal diet: pancreatitis asks you to control fat and nothing else has to be compromised. The sunflower oil is measured to meet the essential fatty acid (linoleic acid) minimum, so please do not leave it out.

Feeding and supplement dosing (two meals a day)

Dog weight	Daily energy need	Daily food	Batch lasts	Daily Multi (per meal)	Eggshell Calcium (per meal)
3 kg	251 kcal	about 220 g	about 13 days	1.3 g	0.4 g (about 1/8 tsp)
5 kg	368 kcal	about 320 g	about 9 days	1.9 g	0.5 g (about 1/4 tsp)
10 kg	619 kcal	about 540 g	about 5 days	3.2 g	0.9 g (about 3/8 tsp)
20 kg	1,040 kcal	about 910 g	about 3 days	5.4 g	1.5 g (about 5/8 tsp)
30 kg	1,410 kcal	about 1,230 g	about 2 days	7.4 g	2.1 g (about 7/8 tsp)

Important notes

- Fat is the whole point of a pancreatitis diet. Add no oil beyond the sunflower oil specified in the recipe, and no butter, fatty meat, skin, organ meat, cheese or dairy. A single accidental high-fat meal is enough to trigger a relapse.
- Feed small, frequent meals: three or four a day asks less of the pancreas than two. The table below assumes two meals a day, so halve each portion if you feed four.
- An acute flare-up needs a vet, immediately - vomiting, abdominal pain, a hunched posture, refusing food. These recipes are for recovery and long-term management, not for an acute episode.
- Breeds prone to high blood lipids, such as miniature schnauzers and poodles, benefit most from staying on a low-fat diet long term.
- Transition over 7 days, watching for vomiting, diarrhoea, appetite and general demeanour.
- Recheck pancreatic lipase (cPLI) and triglycerides periodically, and adjust the fat level on your vet's advice.
- These recipes are formulated for adult dogs at a healthy weight. If your dog has another condition such as kidney disease or diabetes, speak to your vet first.



Long term, low fat 19 / 20

Chicken and Egg White with Sweet Potato (Low Fat Long Term)

Using egg white to pull the fat down while holding protein up is the most practical trick in long-term low-fat feeding. This makes a large batch, which suits a medium or large dog and covers several days in one cook.

This recipe belongs to the long-term management (low fat) group. Fat is held at 20 g per 1000 kcal, against roughly 40 to 60 g in an ordinary adult food, so about a third. Dietary fat is the main trigger for pancreatitis, which makes fat control the whole basis of the diet. Protein is 139 g from lean, high biological value sources, the carbohydrate is highly digestible sweet potato, and dietary fibre sits at just 9.2 g, a low-residue design that asks less of the gut.

Ingredients (standard batch)

Ingredient	Amount	Preparation
Chicken breast	2.1 kg	diced, all visible fat removed
Sweet potato	1.2 kg	peeled and diced
Green beans	200 g	cut into short lengths
Egg white	400 g (about 12 egg whites)	whites only - yolks are high in fat
Sunflower oil	20 g (about 4.4 tsp)	stirred in off the heat - measure it exactly

This batch yields about 3.2 kg (about 3,743 kcal).

Method

1. Put the sweet potato in a large pot, cover with water, bring to a boil and simmer for 12 minutes.
2. Add the chicken breast and cook for 10 to 12 minutes until fully cooked through. Poach it - never fry.

3. Add the green beans and cook a further 5 minutes until tender.
4. Beat the egg whites, take the pot off the heat and pour them in slowly while stirring, so they set into soft strands in the residual heat.
5. Stir in the sunflower oil. Measure it properly with a spoon - it is the only added fat in the recipe, and any extra pushes the fat level up.
6. Cool with the cooking liquid included, then portion: 3 days in the fridge, the rest frozen.

Nutrient analysis (per 1000 kcal, before supplements)

Item	Per 1000 kcal	Reference
Fat	20 g	cap for this group 25 g (ordinary food 40 to 60)
Crude protein	139 g	AAFCO minimum 45 g
Carbohydrate	59 g	-
Dietary fibre	9.2 g	low residue, easy to digest
Linoleic acid (essential fatty acid)	6.0 g	AAFCO minimum 3.3 g
Calcium / phosphorus	1,250 / 1,024 mg	Ca:P 1.22:1

With Eggshell Calcium Powder (about 2.8 g per 1000 kcal) and Daily Multi for Dogs (about 8.8 g per 1000 kcal), this recipe meets every minimum in the AAFCO adult maintenance profile and can be fed as an everyday diet. That is the key difference from a renal diet: pancreatitis asks you to control fat and nothing else has to be compromised. The sunflower oil is measured to meet the essential fatty acid (linoleic acid) minimum, so please do not leave it out.

Feeding and supplement dosing (two meals a day)

Dog weight	Daily energy need	Daily food	Batch lasts	Daily Multi (per meal)	Eggshell Calcium (per meal)
3 kg	251 kcal	about 220 g	about 15 days	1.1 g	0.4 g (about 1/8 tsp)
5 kg	368 kcal	about 320 g	about 10 days	1.6 g	0.5 g (about 1/4 tsp)
10 kg	619 kcal	about 530 g	about 6 days	2.7 g	0.9 g (about 3/8 tsp)
20 kg	1,040 kcal	about 890 g	about 4 days	4.6 g	1.5 g (about 5/8 tsp)
30 kg	1,410 kcal	about 1,210 g	about 3 days	6.2 g	2.0 g (about 3/4 tsp)

Important notes

- Fat is the whole point of a pancreatitis diet. Add no oil beyond the sunflower oil specified in the recipe, and no butter, fatty meat, skin, organ meat, cheese or dairy. A single accidental high-fat meal is enough to trigger a relapse.
- Feed small, frequent meals: three or four a day asks less of the pancreas than two. The table below assumes two meals a day, so halve each portion if you feed four.
- An acute flare-up needs a vet, immediately - vomiting, abdominal pain, a hunched posture, refusing food. These recipes are for recovery and long-term management, not for an acute episode.
- Breeds prone to high blood lipids, such as miniature schnauzers and poodles, benefit most from staying on a low-fat diet long term.
- Transition over 7 days, watching for vomiting, diarrhoea, appetite and general demeanour.

- 
- Recheck pancreatic lipase (cPLI) and triglycerides periodically, and adjust the fat level on your vet's advice.
 - These recipes are formulated for adult dogs at a healthy weight. If your dog has another condition such as kidney disease or diabetes, speak to your vet first.



Long term, low fat 20 / 20

Pork and Egg White with Rice (Low Fat Long Term)

The biggest batch in the book at close to 3.8 kg. Very low in fibre, gentle in texture and moderate in protein, it is among the easiest to digest in the long-term half.

This recipe belongs to the long-term management (low fat) group. Fat is held at 20 g per 1000 kcal, against roughly 40 to 60 g in an ordinary adult food, so about a third. Dietary fat is the main trigger for pancreatitis, which makes fat control the whole basis of the diet. Protein is 114 g from lean, high biological value sources, the carbohydrate is highly digestible white rice, and dietary fibre sits at just 2.5 g, a low-residue design that asks less of the gut.

Ingredients (standard batch)

Ingredient	Amount	Preparation
Pork tenderloin	2.1 kg	diced, all visible fat removed
White rice	400 g	rinsed
Pumpkin	600 g	peeled, deseeded, diced
Egg white	600 g (about 18 egg whites)	whites only - yolks are high in fat
Sunflower oil	30 g (about 6.7 tsp)	stirred in off the heat - measure it exactly

This batch yields about 3.8 kg (about 4,249 kcal).

Method

1. Put the white rice in a large pot, cover with water, bring to a boil and simmer for 12 minutes.
2. Add the pork tenderloin and cook for 10 to 12 minutes until fully cooked through. Poach it - never fry.
3. Add the pumpkin and cook a further 5 minutes until tender.

4. Beat the egg whites, take the pot off the heat and pour them in slowly while stirring, so they set into soft strands in the residual heat.
5. Stir in the sunflower oil. Measure it properly with a spoon - it is the only added fat in the recipe, and any extra pushes the fat level up.
6. Cool with the cooking liquid included, then portion: 3 days in the fridge, the rest frozen.

Nutrient analysis (per 1000 kcal, before supplements)

Item	Per 1000 kcal	Reference
Fat	20 g	cap for this group 25 g (ordinary food 40 to 60)
Crude protein	114 g	AAFCO minimum 45 g
Carbohydrate	82 g	-
Dietary fibre	2.5 g	low residue, easy to digest
Linoleic acid (essential fatty acid)	6.3 g	AAFCO minimum 3.3 g
Calcium / phosphorus	1,318 / 1,098 mg	Ca:P 1.20:1

With Eggshell Calcium Powder (about 3.3 g per 1000 kcal) and Daily Multi for Dogs (about 7.5 g per 1000 kcal), this recipe meets every minimum in the AAFCO adult maintenance profile and can be fed as an everyday diet. That is the key difference from a renal diet: pancreatitis asks you to control fat and nothing else has to be compromised. The sunflower oil is measured to meet the essential fatty acid (linoleic acid) minimum, so please do not leave it out.

Feeding and supplement dosing (two meals a day)

Dog weight	Daily energy need	Daily food	Batch lasts	Daily Multi (per meal)	Eggshell Calcium (per meal)
3 kg	251 kcal	about 220 g	about 17 days	1.0 g	0.4 g (about 1/8 tsp)
5 kg	368 kcal	about 330 g	about 12 days	1.4 g	0.6 g (about 1/4 tsp)
10 kg	619 kcal	about 550 g	about 7 days	2.3 g	1.0 g (about 3/8 tsp)
20 kg	1,040 kcal	about 930 g	about 4 days	3.9 g	1.7 g (about 5/8 tsp)
30 kg	1,410 kcal	about 1,260 g	about 3 days	5.3 g	2.3 g (about 7/8 tsp)

Important notes

- Fat is the whole point of a pancreatitis diet. Add no oil beyond the sunflower oil specified in the recipe, and no butter, fatty meat, skin, organ meat, cheese or dairy. A single accidental high-fat meal is enough to trigger a relapse.
- Feed small, frequent meals: three or four a day asks less of the pancreas than two. The table below assumes two meals a day, so halve each portion if you feed four.
- An acute flare-up needs a vet, immediately - vomiting, abdominal pain, a hunched posture, refusing food. These recipes are for recovery and long-term management, not for an acute episode.
- Breeds prone to high blood lipids, such as miniature schnauzers and poodles, benefit most from staying on a low-fat diet long term.
- Transition over 7 days, watching for vomiting, diarrhoea, appetite and general demeanour.
- Recheck pancreatic lipase (cPLI) and triglycerides periodically, and adjust the fat level on your vet's advice.

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- These recipes are formulated for adult dogs at a healthy weight. If your dog has another condition such as kidney disease or diabetes, speak to your vet first.

Order the supplements

These recipes only reach the AAFCO profile when fed with both supplements, and both are available at dogalicious.com:

Daily Multi for Dogs - restores the vitamins and trace minerals, with the dose set per recipe.

Eggshell Calcium Powder - supplies calcium and holds the calcium to phosphorus ratio. Always stir it into the food.

No time to cook every week? Dogalicious Pancreas Digestive Care fresh food is built on the same low fat principles, ready to heat and serve.

More recipes and feeding guides: dogalicious.com/en/pancreatitis-dog-food-recipes

Important: every recipe in this book meets the **AAFCO adult maintenance profile**, so these are complete diets you can feed long term. That is the difference from a renal cookbook: pancreatitis asks you to cut fat, and nothing else has to be sacrificed. The condition itself still needs a veterinary diagnosis. **During an acute episode your dog needs veterinary treatment, not a new recipe.** Talk to your vet before switching diets, and recheck as they advise.

Nutrient values are estimates calculated from the USDA food composition database. This book is general guidance and does not replace veterinary advice. A treatment plan for pancreatitis must be set by your vet for your individual dog. © Dogalicious 2026