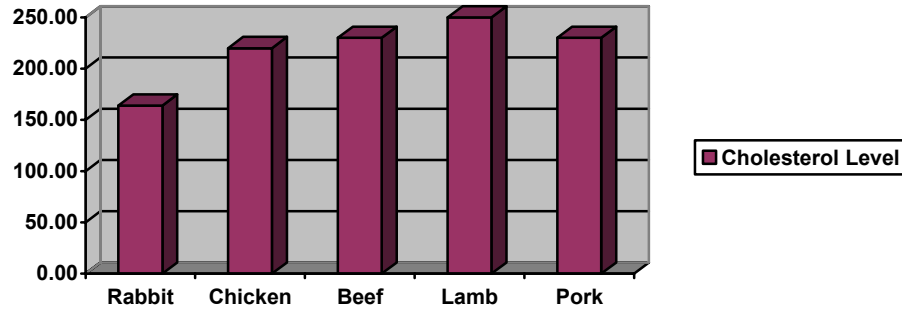


Nutritional Comparison of Rabbit Meat



- Cholesterol level in rabbit meat is much lower than chicken, turkey, beef, pork. (Alabama A & M University 1989)
- Rabbit is lower in % of fat than chicken, turkey, beef, and pork. (U S D A circular # 549)
- Unsaturated fatty acid is 63% of total fatty acids. (Dr Reo)
- Rabbit is highest in protein%. (U S D A circular # 549)
- The office of home economics, state relations of the U S Department of Agriculture has made extensive test and have stated that domestic rabbit meat is the most nutritious meat known to man (or dog?).
- Rabbit meat has been used and is suitable for special diets, such as those for heart disease patients, diets for the aged, low sodium diets, weight reduction diets, etc. (Rabbit production Cheek Patton Templeton) Of course this is between you and your doctor (vet!!). We do not make any recommendations of this type because we are not qualified.
- Rabbit has 795 calories per pound. Chicken 810, Veal 840, Turkey 1190, Lamb 1420, Beef 1440, Pork 2050. (U S D A circular # 549)
- Rabbits will produce 6 pounds of meat on the same feed and water as a cow will produce 1 pound of meat on the same feed and water.
- Rabbits are raised up off the ground and are one of the cleanest of meats.
- As the worlds human population grows there will be less land to raise food. The rabbit will play a more increasing role in this supply.
- France is the world's largest producer and consumer of rabbit meat. In Hungary there are rabbitries with over 10,000 does producing rabbits for export to Italy.
- Rabbit meat is all white meat.

