

MEET THE BETTER DOG™

At Better Balance, we craft delicious, plant-based alternatives using simple, high-quality ingredients. Our flagship product, The Better Dog, is made with pea protein and delivers a perfect balance of taste and nutrition—designed to delight everyone!



FOR THOSE WHO DEMAND BETTER



Plant-Based



**Made from
Pea Protein**



**Good Source
of Protein**



No Gluten



**0 mg of
Cholesterol**



Non-GMO



No Soy

Product Dimensions

7.09" (L) × 0.91" (W)

Ingredients

Water, Pea protein, Refined avocado oil, Fruit and vegetable juice (Color), Carrageenan, **Contains 2% or less of:** Methylcellulose, Salt, Baker's yeast extract, Konjac gum, Smoke flavoring, Natural flavors, Autolyzed yeast extract, Onion powder, Garlic powder.

Product GTIN

10645230516951

Product UPC

645230516954

Product SKU / SAP#

51695/751695

Packages per Case

4 pack/case

Pounds per packages

2.202 lb
(1000g)

Case Net Weight

8.81 lb

Case Dimensions

8.19"L
8.27"W
5.45"H

Case Cube m³

0.605

Pallet/ Pallet Configuration

160 Cases: 20 Cases
per Layer; 8 Layers High

Product Storage

Keep Frozen

Shelf Life

540 days

Nutrition Facts

12 servings per container

Serving size 1 hot dog (83g)

Amount per serving

Calories 110

% Daily Value

Total Fat 8g 10%

Saturated Fat 1.5g 8%

Sodium 610mg 27%

Total Carbohydrate 6g 2%

Dietary Fiber 1g 4%

Protein 7g

Iron 1mg 6%

Not a significant source of trans fat, cholesterol, total sugars, added sugars, vitamin D, calcium and potassium.

The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling

- Keep frozen within closed package while in storage.
- Before preparation, completely thaw hot dog package.
- Unopened bag can be kept in the refrigerator for 10 days. Do not refreeze.

Cooking

- **Roller Grill:** Preheat roller to 97-108°F for 30 min, then cook hot dogs at 149-161°F for 30 min.
- **Pan-fry:** Cook hot dog over medium heat with oil, turning every minute until lightly browned.
- Make sure internal temperature is 165 degrees Fahrenheit or greater.

