



SMOKED BEEF BONES

Only USDA Facilities are used in sourcing our Beef Bones

Our innovative smoking process not only completely (and naturally) preserves the meat and bone, but it also enhances the flavor of our bones by using different types of smoking woods. Each wood has a distinct flavor and aroma that seasons the meat and bone without adding any artificial ingredients; Apple, Cherry, Hickory and Maple. Your customer can pick their favorites and you never have to be concerned about a company adding any artificial flavors or chemicals to preserve their dog's treat. Our Split Knuckles and Knee Caps are meaty, have lots of natural cartilage and are full of natural flavor.

GOURMET SMOKED BEEF BONES

VJ04632	2"-3" Small Hickory Bone	42/case
VJ04624	2"-3" Small Hickory Bone -3 pk	16/case
VJ04625	4"-5" Medium Hickory Bone	30/case
VJ04626	4"-5" Medium Hickory Bone - 3 pk	10/case
VJ04627	6"-8" Large Hickory Bone	18/case
VJ04628	6"-8" Large Hickory Bone - 3pk	6/case
VJ04629	2"-3" Small Apple Bone	42/case
VJ04630	2"-3" Small Apple Bone - 3 pk	16/case
VJ04631	4"-5" Medium Apple Bone	30/case
VJ04632	4"-5" Medium Apple Bone - 3 pk	10/case
VJ04633	6"-8" Large Apple Bone	18/case
VJ04634	6"-8" Large Apple Bone - 3 pk	6/case
VJ04635	2"-3" Small Cherry Bone	42/case
VJ04636	2"-3" Small Cherry Bone - 3 pk	16/case
VJ04637	4"-5" Medium Cherry Bone	30/case
VJ04638	4"-5" Medium Cherry Bone - 3 pk	10/case
VJ04639	6"-8" Large Cherry Bone	18/case
VJ04640	6"-8" Large Cherry Bone - 3 pk	6/case
VJ04641	2"-3" Small Maple Bone	42/case
VJ04642	2"-3" Small Maple Bone - 3 pk	16/case
VJ04643	4"-5" Medium Maple Bone	30/case
VJ04644	4"-5" Medium Maple Bone - 3 pk	10/case
VJ04645	6"-8" Large Maple Bone	18/case
VJ04646	6"-8" Large Maple Bone - 3 pk	6/case
VJ04647	Knee Cap Hickory Smoked	42/case
VJ04648	Knee Cap Hickory Smoked	18/case
VJ04657	Knuckle Bone Split Hickory Smoked	16/case
VJ04653	4 oz Venison Snacks	12/case



Distributors of the Finest Natural Pet Products™