

The Gator Bite That's (Really) Good For You

For health-conscious consumers, alligator meat is an excellent choice. High in protein and low in calories, fat, saturated fat (the one that's bad for you), and cholesterol, alligator offers flavorful, succulent options to the usual dining fare. It also is a superb source of Omega-3 fatty acids, the kind that have people clamoring for salmon and cold-water fish that protect against heart disease.

Alligator Bob's Gourmet Alligator meat snacks are a delicious taste surprise - bursting with flavor and packed with nutrition. Besides being convenient and portable, they also fit well into dietary guidelines; the ones that recommend decreasing the intake of saturated fat and cholesterol to reduce risk of heart disease, obesity, diabetes and certain types of cancer.

WHAT THE NUTRITIONAL EXPERTS SAY

Analysis of Alligator Bob's Gourmet Alligator meat snacks by Conagra Frozen Foods Analytical Laboratory in Columbia, Missouri, showed the following information for a one-ounce serving:

Calories.....	100	Monounsaturated Fat.....	4.5 g
Total Fat.....	8.0 g	Cholesterol.....	20 mg
Saturated Fat.....	3.5 g	Protein.....	6.0 g

YOU'LL TASTE THE QUALITY

Our alligator meat snacks are made with pride in approved USDA processing facilities, inspected and passed by the USDA. Obtaining USDA inspections and seal requires the minimum addition of 3% pork, beef or poultry. Alligator Bob chose to add at least 5% pork that is 95% lean to protect the low-fat integrity of alligator meat. It also achieves proper binding and forming of the products, and preserves the moisture content while enhancing the delicate flavor of alligator. But be assured that our alligator meat snacks contain no fillers or animal fat additives. They all meet or exceed Federal Food Safety and Labeling regulations as an all-lean alligator cuisine.

As well as convenience stores and tourist shops, Alligator Bob's Gourmet Alligator meat snacks are used and displayed at gourmet food stores throughout Florida. They're also enjoyed by increasing numbers of athletes and outdoor enthusiasts for their convenient, high nutritional value which one day will make them the "Snack Of Champions"™.

An Unforgettable Florida Gift



Order on the Internet

www.gatorbob.com

or by phone

1-800-342-1217

ALLIGATOR BOB'S®
Gourmet
Alligator



Due to International Trade Regulations,
we can only ship within the
Continental United States.

Credit Cards Accepted



THE GATOR BITE

THAT'S

GOOD FOR YOU!



ALLIGATOR BOB'S®
Gourmet
Alligator

From Florida... **FARM-RAISED ALLIGATOR** *The Sunshine State's **Other** Home-Grown Health Food*

They don't grow on trees, but they do breed and live among them. And through the ages, these "amphibious" reptiles have been as closely associated with The Sunshine State as our world-famous citrus and powder-white beaches.

Alligators. They've received a bad rap. Because contrary to popular folklore, it is they who for centuries have provided people with a succulent, healthy protein meat source. From the ancient indigenous tribes of southeastern North America, to today's health-conscious diner, alligator has played an important dietary role in our nation's history. And it's growing.



A 500-Year Popularity

Five centuries ago, the early Spanish explorers who discovered the Americas were introduced to huge reptiles that they promptly christened *El lagarto*. They encountered them at every watering hole, river crossing and moss-draped swamp. And while they feared them, they also hunted them after discovering that *el lagarto* slow-roasted over smoldering hardwood fires was mighty good eatin'.

They really started something because the tradition prevailed. As the early pioneers began settling and homesteading the most southern parts of the southeastern United States, the easily-available "Gator Tail" became a meat staple for many wilderness families.

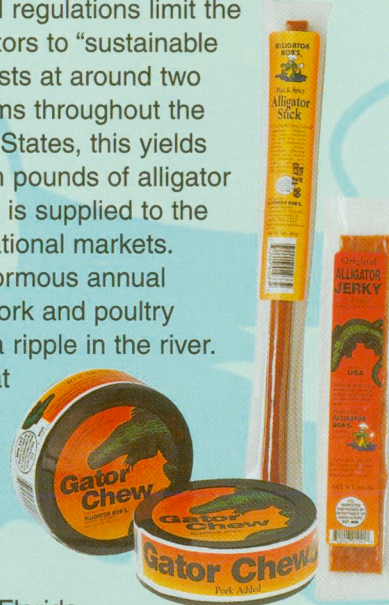
Popularity Breeds Scarcity

As with most cases of supply and demand, "gator tail" today is far more difficult to come by. Sought after throughout the world, noted American, European and Asian chefs pay premium prices for the privilege of serving the delicious, low-fat, low-cholesterol white meat in their restaurants frequented by the rich and famous.

State and federal regulations limit the harvest of wild alligators to "sustainable use." Added to harvests at around two hundred alligator farms throughout the southeastern United States, this yields only about 1.8 million pounds of alligator meat annually, which is supplied to the domestic and international markets. Compared to the enormous annual production of beef, pork and poultry products, that's just a ripple in the river. So it's no wonder that demand continues to exceed supply.

Enter Alligator Bob

In 1990, lifelong Florida alligator trapper Robert "Alligator Bob" Young realized that many visitors to the South left without an opportunity to taste Florida's other natural food resource. And they certainly weren't at that time able to have it picked, packed and shipped home for friends to share the experience. So he embarked upon a wild adventure to change all that by developing an alligator meat product that was portable, snackable, presentable and shelf stable; one that was also delicious enough to be labeled a "Unique, Edible Florida Souvenir."



In 1994, Alligator Bob's Gourmet Alligator Meat Snacks were born. And the rest, as they say, is history.



Where to Get Alligator Bob's Gourmet Alligator Meat Snacks

While the supply isn't abundant, the snacks are available at airport gift shops, select attractions, aquariums, zoos, fish camps, marinas, beach shops, airboat and swamp tours, bait and tackle shops, convenience stores, roadside produce stands and at citrus fruit shippers. After all, alligators and oranges are a natural Florida treat duo.

But it pays to ask right where you're shopping. Because that's a sneaky thing about them 'gators...sometimes they're right under your nose and you just don't know it!

