



## FIBER

Regarding functional ingredients in Harrison's formulas, we are developing a fiber database to better quantify the various types of fibers in the ingredients and hence the finished product ("crude fiber" on labels is not specific).

Basically, fiber can be divided into two groups: Soluble fiber is fermentable and can act as a probiotic, among other things. Psyllium and oat fiber are examples of soluble fiber. In humans, these types of fibers can bind to various compounds, such as cholesterol, which in this case reduces recycling of the cholesterol, thereby lowering blood levels.

Insoluble fiber is not fermented, but provides bulk, aids gastric motility and reduce calories. Wheat bran or cellulose are examples of insoluble fiber.



## An Interesting Tidbit



Some natural product companies we have come to know have "sold out" to large corporations. For example, Burt's Bees is now owned by Clorox, Seventh Generation by Unilever, Cascadian Farm and Annie's Inc. by General Mills.

## TOXIN ALERT

### Danger in Girl Scout Cookies\*

A new class action lawsuit, commissioned by GMO Science and Moms Across America (and supported by consumer groups), bases its suit allegations on a December 2024 study of Girl Scout cookies. One hundred percent (100%) of the 13 types of 25 cookies tested from 3 states (California, Iowa and Louisiana) were positive for very elevated levels of glyphosate/AMPA as well as toxic metals in most samples.

These toxins are responsible for multiple health issues including cancer, endocrine disruption, gut issues, miscarriages, sperm damage, autism, neurotoxicity, and reproductive damage.

The group suggests if you want to support your local Girl Scouts, make a cash donation. Skip the cookies.



\*Adapted from Michelle Perro, MD, Stephanie Seneff, PhD, and Zen Honeycutt: Organic Consumer Association Newsletter #877

# THE BULLETIN BIRD

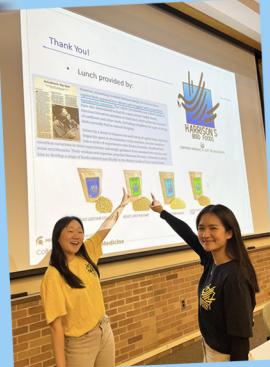
MAY 2025

HARRISON'S BIRD FOODS NEWSLETTER

## A BRIEF FOCUS

...On Student Groups

A sold-out Lunch & Learn was recently held for students at Michigan State University College of Veterinary Medicine for the purpose of "Building the Future of Avian Medicine." Proudly sponsored by Harrison's Bird Foods, the program featured Dr. Jamie Douglas, MSU faculty member from the Agnew Lab Team, which conducts reproductive system research. Her presentation was on Avian Reproduction.



Bryce Gabbard, Kansas State University Class of 2027, hosted a Harrison's Bird Foods table at a recent Avian Open House at KSU. He also promoted an earlier event, an Avian Trivia Night, with Dr. James Carpenter.



## FEED FORMULATION

is a science and an art.

\* Different processing methods can dramatically alter the physical structure of feed ingredients, modifying their behavior in the digestive tract. For instance, heat treatments such as **extrusion** or toasting, can deactivate antinutritional factors in soybean meal, improving amino acid digestibility.



**EXTRUSION**



**PELLETING**

**Pelleting**, by contrast, is a simple and more cost-effective process that does not fully cook the ingredients, which may lower nutrient availability. Additionally, in the absence of a validated kill step, the use of untested grains in pellet production can raise the risk of mycotoxin contamination.

\*Adapted from Animal Nutrition Views, April, 2025.