

THE BULLETIN BIRD

DECEMBER 2024

HARRISON'S BIRD FOODS NEWSLETTER

Behind the Scenes...

More Functional Ingredients in HBD Products

By Ellen S. Dierenfeld, PhD, Comparative Animal Nutritionist

Calcium carbonate - dietary source of calcium

Tapioca maltodextrin - a gluten-free starch product, highly digestible for quick energy (but high glycemic index)

Monocalcium phosphate - dietary source of calcium and phosphorus

Quinoa - good source of soluble fiber for improved gut viscosity when consumed. Protein contains 9 essential amino acids and a good source of some B vitamins as well as magnesium and zinc, naturally gluten-free

Potassium chloride - supplies potassium and chlorine important for electrolyte balance. Can alter temperature tolerance in birds

Cayenne (red) pepper

- highly prized palatable ingredient in bird diets; source of antioxidant pigments; may be anti-inflammatory and may lower blood glucose; has been used empirically in birds with papillomatosis



Harrison's Bird Foods Awards 6 Veterinary Student Scholarships

Harrison's Bird Foods is proud to announce the winners of its 2024 Veterinary Student Scholarships. Six scholarships, each valued at \$2,000, were awarded to outstanding veterinary students



demonstrating a passion for avian medicine and a commitment to advancing veterinary care for birds.

The application process was both rigorous and engaging, requiring candidates to showcase their leadership experience in veterinary medicine and submit a creative piece—either a nutrition-focused article or a social media post. Harrison's Bird Foods extends its congratulations to these future leaders in avian health:

These are the winners of the 2024 Awards:

Elijah Collins – University of Wisconsin - Madison
Raaghav Saxena – Western University of Health Sciences
Jacob Dalen – University of Illinois
Cherin Yoon – Michigan State University
Faithlyn Peek – Midwestern University - Glendale, AZ
Nicolas "Cole" Unmann – Iowa State University

HARRISON'S 2025 RESEARCH GRANTS

Harrison's Bird Foods is delighted to announce the recipients of its 2025 Avian Nutrition, Wellness, and Conservation Grants. This year's winners showcase an impressive range of innovative projects dedicated to improving the lives of avian species in both wild and companion settings:

- 1. Dr. Michelle Borsdorf and colleagues**, University of Illinois College of Veterinary Medicine. Project: Establishing a teaching and research cockatiel flock to enhance veterinary education and avian research.
- 2. Robin Sullivan, The Leather Elves**: Project: The Rescue Roadtrip - Distributing enrichment toys to rescues, creating educational videos, and supporting diet conversion education.
- 3. Vern Gildhouse, The Parakeet Society** - Project: Supporting avian-focused scholarship initiatives, including the Georgia Fletcher Memorial Essay Contest and Veterinary Technician Scholarship Program.
- 4. Dr. Donald J. Brightsmith & Dr. Gabriela Vigo-Trauco**, The Macaw Society, Texas A&M University. Project: Investigating the impact of climate change on parrot diets, particularly bark consumption in the Peruvian lowlands.
- 5. Dr. Brandon J. Louth, DVM, and Dr. J. Jill Heatley**: Projects: Establishing plasma retinol reference intervals in Budgerigars (*Melopsittacus undulatus*) and Quaker Parakeets (*Myiopsitta monachus*).
- 6. Dr. Francis R. Brooke and colleagues**, The Wild Bird Trust's Cape Parrot Project. Project: Understanding the diet preference of wild Cape Parrots (*Poicephalus robustus*) through nutritional, phytochemical and bioactivity profiling of indigenous and exotic food resources in the Amathole region, Eastern Cape, South Africa.

In addition to the grants mentioned, Harrison's Bird Foods also donated \$25,000 to the AFA (American Federation of Aviculture) Conservation Grant and \$25,000 to the AAV (Association of Avian Veterinarians) Avian Health Grant.



TOXIN ALERT

You May Not Know...

From e-waste to living space: Flame retardants contaminating household items add to concern about plastic recycling.

Brominated flame retardants (BFRs) and organophosphate flame retardants (OPFRs) are commonly used in electric and electronic products in high concentrations to prevent or retard fire. Plastics from electronics are often recycled and can be incorporated in household items (black plastic kitchen products, for example) resulting in potentially high and unnecessary exposure.



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