Spay and Save

Volunteer Newsletter

ADOPTIONS
June/July
Cats 41
Dogs 5

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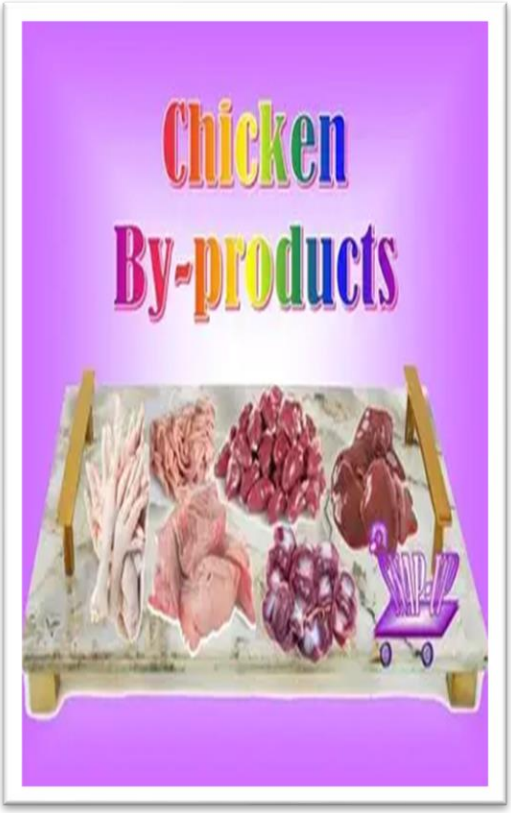


What Is Chicken Byproduct and Is It Safe?

Note from Editor: I have been watching a lot of TV lately and it is loaded with advertising for dog and cat food. It often discusses the fact that 60 percent of our pets are overweight and Chicken byproducts or Chicken Meal is bad for them. We should be feeding our animals table food like we eat. I have a feeling the reason they are overweight is that we are feeding them table food in addition to their regular food. That maybe this so called Chicken meal or byproducts really isn't as bad for them as the advertiser would make us think. Following is an article defining by-products and what goes into cat and dog foods.

Continued page 2

Human Foods That Contain Byproducts

Note from Editor: We eat them why shouldn't our cats and dogs? Also think about what cats and dogs eat in nature. Really a bird or mouse is really mostly byproduct. Few wild animals have as much meat on them as our meat products. Their systems are attuned over generations to digest these foods. Not the fatty food that we eat.

From Copilot

Several human foods include chicken byproducts, which are non-muscle parts of chickens such as bones, skin, organs, and other tissues. These are often processed into ingredients that add flavor, protein, or nutrients to ready-to-eat or prepared foods.

Continued page 4

What Is Chicken Byproduct and Is It Safe? Cont.

From Science Insights https://scienceinsights.org/what-is-chicken-byproduct-and-is-it-safe-for-pets/

"Chicken byproduct refers to the parts of a slaughtered chicken that don't end up on your dinner plate: organs like the liver, heart, and gizzard, plus heads, feet, and other internal parts. You'll see this term almost exclusively on pet food labels. Despite its unappetizing name, chicken byproduct is a meaningful protein source, though its quality and composition can vary more than whole chicken or chicken meal.

What the Label Actually Means

The Association of American Feed Control Officials (AAFCO), which sets the standards for pet food labeling in the United States, defines poultry byproducts as "non-rendered clean parts of carcasses of slaughtered poultry, such as heads, feet and viscera, free from fecal content and foreign matter." In practical terms, this includes giblets (heart, gizzard, liver), other internal organs, heads, feet, and sometimes undeveloped eggs.

Chicken Byproduct vs. Chicken Meal

These two terms appear side by side on ingredient lists, but they describe different things. Chicken meal is a dry, rendered product made from chicken flesh and skin, sometimes with bone, but it specifically excludes heads, feet, and entrails. It's cooked at high temperatures to remove moisture, leaving a concentrated powder with roughly 65% protein, 12% fat, and only about 10% water.

Chicken byproduct, by contrast, is not rendered the same way. It retains more moisture and isn't as protein-dense, but it also keeps more of the original nutritional content of the organs intact. Think of chicken meal as a concentrated protein powder and chicken byproduct as closer to the raw ingredients themselves, just mixed together from parts you wouldn't typically buy at a grocery store.

Nutritional Value of the Parts

The individual organs in chicken byproduct carry real nutritional weight. Liver and gizzard each contain around 17% protein, which is comparable to a raw pork chop. Heart comes in at about 14% protein, while intestinal parts and lung fall in the 11-12% range. Most of these parts have lower protein levels than whole chicken breast, but they're far from nutritionally empty. Organ meats are also rich in essential amino acids, the protein that animals need from their diet.

Byproducts Cont.

Liver contains the highest levels of most essential amino acids among chicken byproducts, followed by gizzard and heart. In liver specifically, essential amino acids make up about 43% of total amino acids, a ratio similar to pork liver and only slightly below beef liver. The two most abundant essential amino acids across all these parts are leucine and lysine, both critical for muscle maintenance and immune function in dogs and cats.

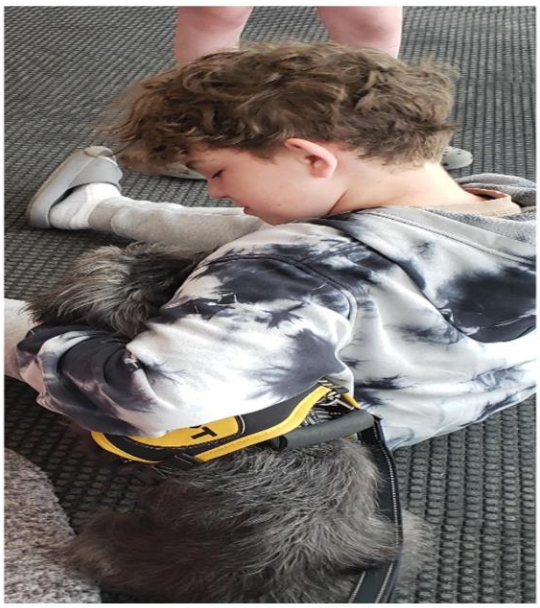
Why It Exists in Pet Food

Chicken byproducts exist because the poultry industry produces enormous volumes of parts that American consumers don't want. In many parts of Asia and other regions, organs and feet are common in human cooking. But in Western markets, these parts are directed toward pet food, animal feed, pharmaceuticals, and cosmetics instead.

For pet food manufacturers, byproducts are a cost-effective protein source. Premium brands tend to use named muscle meats or chicken meal and highlight the distinction on their packaging."

Dog Tales

LEFT: Nancy and eleven year old wired haired terrier mix avai8olable for adoption.



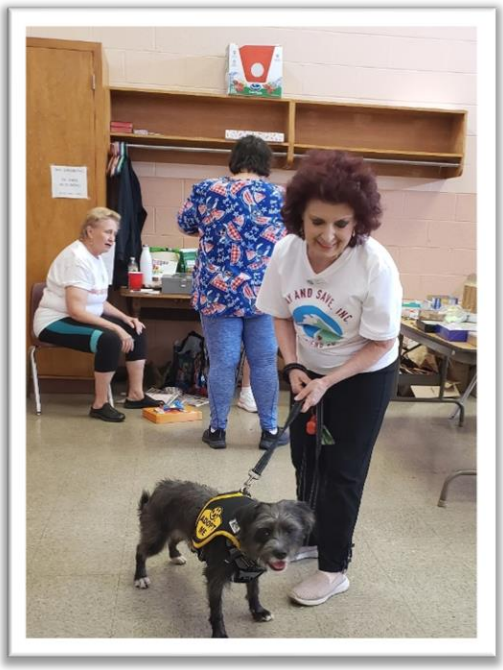
RIGHT: We had the girls at Phoenixville's Friday night event on July 10th. Everyone loved meeting them. Some things are more important to look at than getting your picture taken as all the girls except Polly were more interested in the dog to the side of them. Cathy Natalini w/Josie, Ginny Schaffer w/Frannie, Natalie Coughlin w/Emma, Rachel Braddick w/Polly. Josie is adopted but the other 3 girls are still

RIGHT: Cleo is sitting with a small boy at the Boscov's. Spay and Save participated in the Heroes Event at Boscov's in Plymouth Meeting. We raised a total of $1,662.00. Maria Robb would like to thank Chris Daniels, Beth Licata, Debbie Robb, Joan Carr, Megan and Cleo.

ABOVE: New posters on dogs that need homes. Cleo is in a foster home. JJ and Noodles are still boarded at Steinbachs, and we are paying for one of them. See poster on page 5

Flea Market at the Presbyterian Church

On Saturday, we held our annual flea market at the Presbyterian Church on Main Street in Norristown. Barbara Hardy, former "CEO" of the event, was sorely missed but had an excellent successor in Joan Carr who coordinated the entire operation. Allison O'Callaghan organized vendors, which was such a huge job! Jim and Joshua McBride, Ray Daniels, Jessica Halloran and son, Kyle and friend Alana, along with Kathy and Charlie O'Brien, provided the "muscle" of the operation. Many thanks! Other helpers unpacked, packed, cleaned and checked folks in and out including: Beth Licata, Amy Copland, Joann Morgan, Toni Dougherty and Sarah Sikora. Special thanks to Natalie Coughlin and Rachel Braddick for handling our sweet Cleo, who unfortunately, is still with us. At last count, we totaled about $1200!



Human Foods made of Byproducts

Common examples of human foods with chicken byproducts:

- **Chicken broth, stock**, and soups – Made from chicken bones, cartilage, and sometimes skin, these are used as bases for soups, stews
- **Pâté and liver pâté** – Liver, a rich organ, is often used in pâtés, terrines, and other savory spreads
- **Chicken feet and gizzards** – Sold in some Asian and Southern U.S. cuisines, these are edible byproducts valued for collagen and protein
- **Cracklings** – Crispy fried chicken skin snacks, often sold in ethnic or specialty food stores
- **Organ meats –** Hearts, livers, and gizzards are sold fresh or frozen in some markets.
- **Ready-to-eat meals and soups –** Some packaged soups, stews, and entrées list "chicken by-product meal" or "chicken meal" as an ingredient.
- **Processed meats and sausages** – Certain sausages or meat products may include chicken byproducts for flavor and texture.
- **Gelatin and collagen products** Chicken feet and bones are processed into gelatin, used in desserts, jellies, and some meat products.

Editor: No more hotdogs, sausage or peperoni on my Pizza!

Volunteer Community Corner

Kimberton Whole Foods Donates 11,000.00 to Spay and Save

From Morgan Updyke Marketing Outreach Coordinator Marketing Department of Kimberton Whole Foods

Thank you so much for partnering with Kimberton Whole Foods in May! We loved working with you and are so grateful for the energy you put into sharing the Rounding Up at the Register program with your supporters.

We're excited to share that our Collegeville store raised $5,709.59 for your organization—and with KWF's match, that brings the total to an incredible $11,419.18 !

This impact wouldn't have been possible without your partnership, along with the generosity of our customers and the dedication of our Collegeville team. It's always inspiring to come together to support meaningful work in our community. We'll be sharing the May totals on social media this Tuesday (6/2).

A check will be mailed to your office within the week. Thank you again for all you do and for giving us the opportunity to support your important work—we're so grateful to be part of your mission.

Note from Chris Daniels:
This came in after the publication of the June Newsletter. Thanks goes to o Gaby Kraemer for chairing the promotion and coordinating it, to Susan Trombadore and to Megan Wyda who brought one of our dogs for adoption.

ABOVE: **Christina Lawrence and Mom, Alma, welcome Ursula into their home and life. Ursula will be getting lots of pets, hugs and care from this duo plus an added bonus of a big fur brother named Rigatoni!**

Calendar of Events

Date	Event Location	Coordinators
1st Saturday	Limerick PETCO	Alicia Ferraioli/Gaby Kraemer
2nd Saturday Even Months	Paoli PETCO	A Slowik/S Goldberg
3rd Saturday	Limerick PETCO	Madelyn Ferraioli
2nd Saturday Odd Months	Perk Valley Pet Eatery	Susan Trombadore
4th Saturday	Concord Pets Frazer	A Wakil/S Sikora
5th Saturday	TBA	TBA

To Donate to Spay and Save just scan the QR Code

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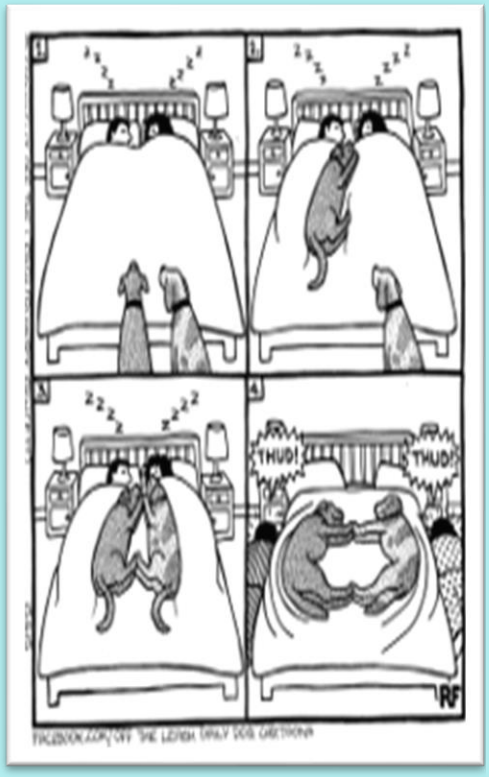

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