

Gelatin Jiggles

Gelatin is formed when collagen is broken down into its constituent parts. As the most prominent protein in the body, collagen plays an important role in an astonishing range of biological functions, from immune system regulation and digestive health to skin and joint functionality. Our gelatin jiggles contain free amino acids, collagen, glucosamine, MSM, vitamins, minerals, and many other nutrients essential for overall bodily functionality.

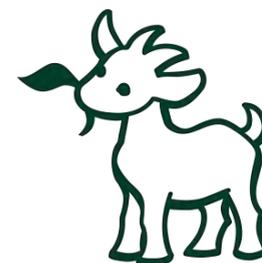
- GAP/MSC Certified Sourcing
- Made outside on regenerative farms
- Organic whole food vitamin C
- No synthetic or isolate ingredients
- Enhanced and protected by fermented foods



Fish Jiggles



Fish Gelatin Jiggles are made on a regenerative pasture using whole sardines, fermented herring, cod livers, and mango. This combination of monounsaturated fatty acids, whole food probiotics, proteolytic enzymes, vitamins, and minerals is nutritionally unique and can be used to achieve innumerable healing outcomes. Fish Gelatin Jiggles are made using wild-caught MSC Certified fish that have been tested for heavy metals.



Fish Jiggles — Ingredient highlights



Fermented Herring

We ferment our whole herring at warm temperatures until they dissolve into a paste. This is added to the fish gelatin after it has cooled and provides vitamins, minerals, probiotics, enzymes, and Omega 3 fatty acids.



Cod Liver

Cod liver is particularly high in Vitamin A and Vitamin D, as well as Omega 3, 6 and 9 fatty acids. Our cod livers are sourced from wild caught cod and tested for heavy metals.

Fish Jiggles — Ingredient highlights



Mango

Mangos are a clean whole food source of Vitamin C, which has been shown to improve absorption of collagen and elastin. While dogs and cats can manufacture their own Vitamin C, it is often not enough to usefully effect collagen utilization.

Fish Jiggles — Feeding Tips



1. Thaw At Room Temperature

Our Fish Gelatin Jiggles are made using whole fermented herring, which inoculate the rest of the food with millions of lactic acid bacteria and other cultures — at room temperature these cultures will continue to grow and thrive, feeding off other nutrients and converting them into healthy bacteria. This fermentation protects the gelatin from pathogens and contributes to a balanced gut microbiome, among many other health benefits, such as increased dietary enzymes.

2. Refreeze Leftovers

Our Gelatin Jiggles have a 10 day shelf life, and we recognize that you may not use through a carton in a comfortable timeframe. If this is a concern for you, just portion your preferred amount of gelatin into a glass container and refreeze the rest! Research shows that refreezing results in roughly 1% nutrient loss, so we recommend only doing it once in order to keep this negligible.

3. Expect Variance In Presentation

The color, taste, texture, and smell of our foods are highly variable. We are using raw, unpasteurized, non-homogenized fermented foods. Unlike other food companies, our commitment to the nutritional integrity of our ingredients is greater than our commitment to the presentation of them. Real food changes seasonally and even batch to batch, and this rotation is an important aspect of continued health.

