

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.

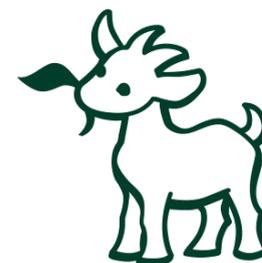
- GAP/MSC Certified Sourcing
- Made outside on regenerative farms
- Organic whole food vitamin C
- No synthetic or isolate ingredients



Pork Jiggles



Pork Gelatin Jiggles are made on a regenerative pasture, using whole pig heads and whole pig feet. These yield an incredibly nutrient dense gelatin that is high in both fatty acids and amino acids. Pork Gelatin Jiggles are much higher in calories than standard broth-based recipes and are an excellent supplement for immune system health and cellular regeneration.



Pork Jiggles — Ingredient highlights



Organic Blueberries

Organic blueberries 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.

Pork Jiggles — Feeding Tips



1. Thaw At Room Temperature

Pork Gelatin Jiggles can be thawed at room temperature so that they are ready to use faster. Since our foods come from regenerative environments, there is significantly less risk of pathogenic contamination while at room temperature. We recommend keeping Jiggles refrigerated after thawing.

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, 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.

