Bird Safety Corner

Food Part 2



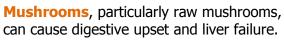
The Aspergillus fungus family secretes a toxin known as aflatoxin. When ingested, this can be quite toxic, especially to birds, and causes liver toxicity. All **peanut butter** in the U.S. has low levels of aflatoxin, but **natural**



peanut butters with no preservatives are the most dangerous to our birds, so avoid peanut butters without preservatives. Remember that "natural" does not necessarily mean healthy. Botulism is natural! Also avoid giving your bird **peanuts** in the shell. Peanuts grow in the ground and the shells may be contaminated with *Aspergillus* spores, which can be inhaled, causing aspergillosis.



Apple seeds contain cyanide, and **fruit pits**, such as cherry, peach, plum, almond, pear, and apricot, also contain cyanide, so make sure your bird does not have access to these.

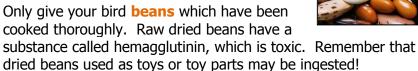




Do not let your bird near **yeast dough** since it can rise inside them, causing intestinal blockage.



Remove all stems, vines, and leaves from **tomatoes**, **potatoes**, and **rhubarb** since they are toxic. Do not allow your bird near these plant parts. Raw potatoes are also toxic.



Cook all **eggs** and **meats** thoroughly to avoid salmonella and other organisms.

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