

## Re: Chemicals in food

**Source:** <http://sci.tech-archive.net/Archive/sci.chem/2004-10/1147.html>

---

**From:** Muhammad ([muhammad\\_at\\_hotmail.com](mailto:muhammad_at_hotmail.com))

**Date:** 10/23/04

Date: 23 Oct 2004 16:43:48 -0700

The fact is that food in US is overly improved by wonders of science. I don't care if the fruit I buy is gased with ethylene or tuna gased with carbon monoxide. Or that soda has benzoate in it and bread is made with NaBrO3.

IF the stuff was still edible and had no evil taste.

As it turns out, benzoate flavor is rather unpleasant and spoils taste of soda or fruit juice, the fruit is gassed with ethylene because it is harvested green for better trucking and storage (and therefore has no flavor) and tuna is gassed because it is normally several weeks old and brown due to poor refrigeration on the ship. Bromated bread lasts for weeks, so you may buy stuff that was baked half month ago not noticing it.

Supermarkets prefer food that looks good, lasts long and is cheap. Use of chemicals to ensure these things usually makes for lousy food.

"hanson" <[hanson@quick.net](mailto:hanson@quick.net)> wrote in message  
news:<[WOked.4735\\$KJ6.523@newsread1.news.pas.earthlink.net](mailto:WOked.4735$KJ6.523@newsread1.news.pas.earthlink.net)>...  
> *"donald j haarmann"* <[donald-haarmann@worldnet.att.net](mailto:donald-haarmann@worldnet.att.net)> wrote in message  
> news:<[CVied.20548\\$OD2.15551@bgtnsc05-news.ops.worldnet.att.net](mailto:CVied.20548$OD2.15551@bgtnsc05-news.ops.worldnet.att.net)...  
>> *"Steve Turner"* <[spam@spam.net](mailto:spam@spam.net)>  
>>> *Haarmann, you are a treasure.*  
>>  
> *Yes, kudos to the Don!*  
> *hanson*  
>>  
> [*Donald*]  
>> *New Process for Preserving Meat, Moniteur Scientifique 3, xii, 485*  
>> *In: - The Journal of the Society of Chemical Industry, 1 [5] 198. 1882*  
>> *According to this process the blood-vessels of the various animals are*  
>> *injected*  
>> *with a preservative solution before slaughtering. In an experiment which was*  
>> *conducted under the direction of Colonel Harger, Messrs. Strong and Hardwicke,*  
>> *a sheep was first stunned by a blow on the head from a mallet. A pint of blood*  
>> *was then withdrawn from the left jugular vein, and the vessels injected with*  
>> *two*

sci.chem: Re: Chemicals in food

> > pints of a solution of boric acid at blood heat. After the lapse of two  
> > minutes the  
> > animal was killed. The whole operation takes less than five minutes, and  
> > consciousness is completely destroyed at the outset. The flesh of animals so  
> > treated does not taste of boric acid, and will keep for two or three weeks in  
> > summer, and two or three months in winter, without any refrigeration. The cost  
> > of ===== Hey Don, reduce your line length to 70 or so =====  
> > the boric acid solution is about fivepence per sheep, and the only apparatus  
> > required is the injecting syringe. The process is patented by Mr. Jones, the  
> > inventor. ----- NB – Boric acid is a cumulative poison! /djh/  
> >

> [hanson]

> They have come a long way since: Irradiation of the dressed meat with  
> Co60 after it had been tenderized IN the live cows. IIRC a US Patent by  
> Amour–Meats: The cows are injected with 1 lt of conc. Papaya juice,  
> (Papain, a meat tenderizer) 1 hr before slaughter. Then came the green  
> shits in lock step with the ARAs and PETAssholes and stopped it because  
> it was cruelty to animals.

>

> [Don]

> > Does anyone still store their eggs under water glass  
> > (sodium silicate solution)? A method common before  
> > home refrigerators became common. (My grandmother  
> > on my mothers side had her ice box converted into a  
> > refrigerator!).

> >

> [hanson]

> They have come a long way since: In the 1980's there was a  
> Co60 irradiation program for eggs under way, to sterilize and  
> preserve eggs. But the green shits stopped it, insisting that  
> the eggs became radio active.

>

> [Don]

> > Or how 'bout the British arsenic in da beer problem.....!  
> > Often fatal amounts introduced by those  
> > lacking in a working knowledge of chemistry/geology!

> >

> [hanson]

> They have come a long way since: In the 1970–80's they  
> used Baycovin, EtOOC–O–COOEt, Diethyldicarbonate, which  
> decomposes into Alcohol and CO2, as a COLD STERILIZING  
> agent in/for beer. Then came the green shits, and insisted  
> that this CO2 would contribute to global warming.....ahahahaha...

>

> [Don]

> > "It is difficult to make our material conditions better by  
> > the best law, but it is easy enough to ruin it by bad laws."  
> > T Roosevelt, 1902.

> > donald j haarmann

>

> [hanson]

sci.chem: Re: Chemicals in food

- > *Teddy must have had a premonition that one day the world*
- > *will be filled with little green idiots and hordes of enviro turds.*
- > *ahahaha.....ahahahanson*