

NEW STEALTH CHEMICALS HIDDEN IN YOUR FOOD

Excerpts below are from the website www.mercola.com.

Do you know if these dangerous chemicals are in your food? Senomyx's chemicals can mimic or enhance savory, sweet and salty tastes, and are intended to reduce the use of sugar, salt and monosodium glutamate (MSG) in processed foods. One even causes a “cooling” taste, and we have only just begun to hear about the “innovations” that come from this company.

Senomyx already has 113 patents, and 371 more pending, in the United States, Europe and elsewhere in the world.

Nestle is already marketing products that contain one of Senomyx's savory enhancers. But you would never know it, because the chemical compounds are lumped in with an ingredient that's already listed on most processed foods: “artificial flavors.”

Meanwhile, because the compounds are being used in small amounts (less than one part per million), Senomyx did not have to go through the Food and Drug Administration's (FDA) approval process typically necessary to release food additives. Instead of the lengthy FDA process, the company only had to be classified as “generally recognized as safe” by the Flavor and Extract Manufacturers Association -- a task that took less than 18 months.

And as for safety, well there was that one three-month rat study. That's right: one three-month long study is apparently enough for major food manufacturers to decide that a never-before-used chemical is safe for you and your family to eat.

Unfortunately, for now it appears that these taste-bud-altering chemicals are here to stay, as earlier this month both Coca-Cola and Nestle extended their research agreements with Senomyx.

If you want chemical-free food, It is becoming more important than ever to avoid processed foods. At the very least, boycott any product that lists “artificial flavors” as an ingredient.