

The Corporatization of Our Food Supply

Folks, study the text and pictures carefully in this reading and ponder the consequences of not instituting or eliminating democratic controls (regulations) on capitalist activities. The pollution of our food supply by corporations in the name of gargantuan profits is yet another example of **class warfare**. By the way, in my opinion I have nothing against ingesting pubic hairs and fecal matter (see below) provided you are aware that that is what you are doing and you have no problems with it. (smile). Now you know why it helps being a vegetarian.

19 Fast Food Facts Will Make You Sick

Posted September 22, 2014 by [Kathryn Rostan](#)

SOURCE: <http://www.rantfood.com/2014/09/22/10-fast-food-facts-will-make-you-sick/>



Want to keep eating that conveniently easy and ready to go meal? Take a look at some interesting fast food facts before answering that.



1. Certain fast food chain fries are riddled with preservatives to prevent any sort of bacterial or mold growth. In this case it lasts for over three years.



2. In a study it was found the average fast food consumer ingests around 12 pubic hairs a year. Eeewww!



3. Cheese products labeled as processed are actually loaded with additives, chemicals and flavoring that make up 49 percent of the product. Half the product isn't even cheese.



4. The salads are actually loaded with propylene glycol to keep the leaves crisp. This ingredient can also be found in antifreeze and sexual lubricant.



5. One patty from a burger can contain meat from up to 100 different cattle.



6. Some fast food chains' burgers look identical after 14 years of aging. What are we really eating?



7. The ground beef at one Mexican fast food chain is actually only 36 percent meat.



8. The chicken is primarily fat mixed in with blood vessels and nerves. In fact 55 percent of the chicken is fat; the rest is feathers, skin and corn with chemicals, preservatives, hydrogenated fats and petroleum. Oh, and it is washed in ammonia.



9. The milkshakes from these fast food restaurants contain more chemicals than your conventional fertilizer.



10. The meat in certain fast food sandwiches is a restructured meat product containing pig innards, tripe, heart, scalded stomach and a whole lot of salt. It also contains a flour bleaching agent. Mmmm.



11. Silicon dioxide (aka sand) is used as an anti-caking agent in multiple fast-food items like buffalo wings and chili. The sand helps it to be able to stay in a heater for days. Eeewww.



12. If you eat something that is bright red at a fast food joint, chances are that it has Carmine. What's carmine? It's a bright red food dye. What is it made of? It's made of the crushed abdomen of a female Dactylopus coccus aka an African beetle-like insect.



13. About 50% of fast food drink dispensers have fecal bacteria on them.



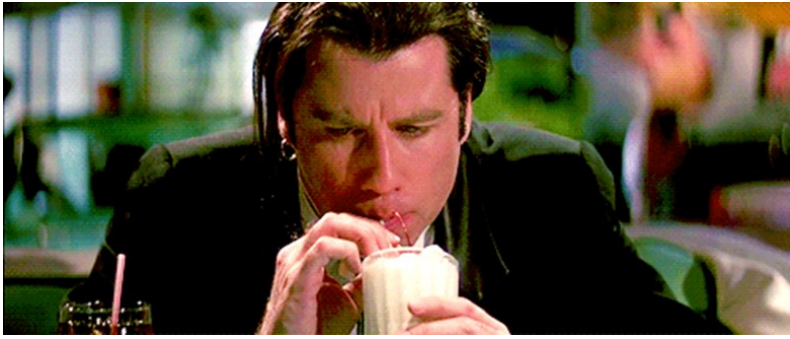
14. In many fast food restaurants the food carries over. Leftovers, anyone?



15. You know those awesome grill marks on fast food burgers? Well, those aren't real... They're actually put there during their factory phase. Gross.



16. You know those yummy burger pics that you see on billboards and at countless fast food restaurants? Well, those are airbrushed....



17. Most fast food milkshakes contain over 50 chemicals.



18. The average fast food taco salad has more grams of fat than 16 average Boston crème pies.



19. Food dyes are commonly found in fast food joints.

Did you know that food dyes can actually alter your kids' behavior?