

FDA Approves Viral Spray For Food

On Friday, August 18, 2006, the FDA approved a viral cocktail that can be sprayed on foods we eat. This is the first time viruses have been approved for use as food additives. Food manufacturers are not required to list these viruses on the food label nor to place any reference to adding viruses to the foods they manufacture. According to sources within the FDA, this viral spray was approved without clinical trials. The manufacturer, Intralytix, Inc. of Baltimore, Maryland, considers the viruses safe.

This regulation is part of the implementation of Codex Alimentarius in America.

The first foods entering our food supply with the viral spray additive will be luncheon meat and poultry. Live viruses will be sprayed on foods such as cold cuts, sausages, hot dogs, sliced turkey and chicken. According to the FDA, the purpose of spraying these live viruses on food is to control the bacteria known as *Listeria monocytogenes* (*Listeria* for short). This bacterium is killed by cooking. The problem arises when meats are cooked during processing but not cooked again prior to consumption. The longer the time between processing and eating, the higher probability *Listeria* can infect the meat.

The FDA officially claims these bacteria-killing viruses do not attack human cells. However, no clinical trials have been conducted to see if these viruses can attack “friendly” viruses in the human intestines. No clinical trials have been conducted to determine the rate at which *Listeria* will become resistant to these viruses. No clinical trials have been conducted to determine what effect these viruses will have on other pathogens. No clinical trials have been done to study the natural evolution (mutation) of these six viruses or how they will affect the mutation of each other in this viral concoction.

The manufacturers who spray viruses on the food they process are not accountable to the public. They do not need to label the food as having been sprayed with live viruses. They are not required to disclose any information about these live viruses. They can legally lie about using these live viruses.

Here's how it works:

1. The live viruses are sprayed on the food.
2. Bacteria, including *Listeria*, ingest the viruses
3. The viruses multiply astronomically
4. Until the bacteria cell walls break down (the bacteria burst)
5. Burst bacteria release antitoxins (toxic waste material)
6. Antitoxins (as are all toxins) are injurious to the human body

Consumers who eat virus-sprayed foods will ingest live viruses, live bacteria, dead bacteria and antitoxins.

The FDA and Intralytix officially maintain these viruses will only attack the specified bacteria they are intended to kill and will be harmless to humans. The FDA had some concerns about the amount of endotoxin in the Intralytix product before it is sprayed; however, FDA tests apparently showed that the product was adequately purified and so they declared it safe if used as approved. What the FDA did not do, and should have done for the protection of consumers, was measure the amount of antitoxins generated while the treated food is being stored.

The research is very clear, and the FDA has access to this research then antitoxins are implicated in many forms of cancer, heart disease, liver dysfunction, liver disease, allergies, asthma, autoimmune disorders, chronic fatigue, fibromyalgia, sleep disorders, restless leg syndrome, lymphatic disorders, circulatory disorders, anxiety, migraine headaches, depression, hyperactivity, memory loss and abdominal disorders including irritable bowel, diverticulitis,, and Crohn's disease. Dangerous stuff, antitoxins.

The human immune system reacts directly to all viral invasion whether by food, air, water or direct contact. These immune responses include allergies, asthma, breathing problems, sleep problems, fibromyalgia and chronic fatigue to name a few well-known autoimmune responses to virus invasions.

In other words, as part of the implementation of Codax Alimentarius, the FDA approved a food additive that has not been clinically tested to scientifically determine:

1. What effect these viruses will have on human abdominal flora
2. what effect these viruses will have on the human body
3. what effect these viruses will have on other pathogens
4. how these viruses will interact with the food they "protect"
5. how these viruses will interact in the human body
6. how these viruses will interact with the human body
7. how these viruses will migrate to other parts of the body
8. how these viruses will mutate over time
9. the effect of these mutated viruses
10. what antitoxins will affect the human organism
12. the effect of this additional antitoxin load on the human body

And that's only the beginning. Anybody who suspects these viruses may have caused them harm has no legal recourse because the food processor and manufacturer are immune to liability claims. So is the FDA

Please take time to do your own research. Verify for yourself the potential harm to your body and be guided accordingly.

<http://nbc.org/news/viral.htm>