

CHINESE FOOD ANYONE??

China's Food Scandals
By Shannara Johnson

According to the USDA Economic Research Service, exports from China to the United States already more than doubled from \$1 billion in 2002 to almost \$2.3 billion in 2006. Within the last decade, China has become the third-largest exporter of food--by value--to the U.S., shipping nearly five times as much as it did in 1996. The food categories showing the biggest growth are beverages, fish, nuts, fresh fruits and vegetables.

To us, that seems reason for concern, given the abysmal track record in food safety of the Chinese. Case in point: the latest scandal involving pet food containing tainted wheat gluten from China.

The culprit was melamine, a chemical made from coal, that reportedly led to severe illness (and death) in thousands of American pets. After the melamine incident spurred frantic investigations, the New York Times now claims that the contamination with that substance was actually no accident, but "business as usual" in China.

Two NYT journalists visiting the country found that "For years, producers of animal feed all over China have secretly supplemented their feed with [...] melamine, a cheap additive that looks like protein in tests, even though it does not provide any nutritional benefits, according to melamine scrap traders and agricultural workers here."

In response to the pet food scare, the FDA banned imports of wheat gluten from China--but is that really enough?

"Evidence is mounting," says the New York Times article, "that Chinese protein exports have been tainted with melamine and that its use in agricultural regions like this one is widespread. But the government has issued no recall of any food or feed product here in China."

However, melamine is not the only substance we should be worried about. The Chinese seem to like cutting corners when it comes to food production... which makes us wonder if this practice may, at least partially, be responsible for China's "everyday low prices" no other country can compete with.

In 2004, for example, the country experienced a domestic food scandal over fake baby formula that had "little more nutritional value than water," as the

UK Guardian stated. The "bogus products, which contained only 6% of the vitamins, minerals and protein needed for a growing infant" killed at least 50 Chinese babies and left hundreds severely malnourished.

"Up to 200 babies who were raised on the formula [...] developed 'big-head disease'--a symptom of acute malnutrition describing the lack of flesh on the torso and limbs, which appear to shrink in comparison with the cranium."

Mistaking the chubby cheeks of their newborns for health, many Chinese parents didn't act until it was too late. The scandal involved at least 36 different brands of fake formula, manufactured throughout China.

In the same year, there was a public outcry in Japan when it turned out that part of the 653 tons of soy sauce imported from China in 2003 had been made not from soybeans, but from human hair.

"Human hair makes an alternative to soybeans because it contains the amino acids that give the sauce its flavor," stated the Japanese Mainichi Daily News matter-of-factly. "Chinese soy sauce manufacturers say they want to continue making human hair sauce because it's much cheaper than using soybeans. But outrage caused the Chinese government to ban the process, although many unscrupulous soy makers continue prowling barbershops for their economic alternative."

Would you like some blonde or brunette with your sushi today?

In 2005, the Shanghai Star reported that "a survey conducted in the Shanghai local food market [...] found that cuttlefish were soaked in Chinese calligraphy ink to improve coloring, eels were fed contraceptive pills to make them grow long and slim and big fish were stuffed with small dead fish to make them heavier and bigger."

Well, that was in China and Japan, you may say, how does that concern us? After all, the U.S. does have strict regulations for food imports, doesn't it?

While it is true that U.S. food regulations are in place, their reinforcement is another matter entirely. The FDA is woefully understaffed, with only about 1,750 food inspectors at ports and domestic food-production plants.

The International Herald Tribune recently reported that in 2006, "inspectors sampled just 20,662 shipments out of more than 8.9 million that arrived at American ports. China [...] sent 199,000 shipments, of which less than 2 percent were sampled."

"The public thinks the food supply is much more protected than it is," William Hubbard, a retired FDA associate commissioner, told the IHT. "If people really knew how weak the FDA program is, they would be shocked. [...] There are so few inspectors that most domestic plants get a visit from an FDA inspector only once every five to 10 years."

Which doesn't bode well for foreign imports--and the risk is only getting greater. For example, after reading the following, you might want to scrape chicken and shrimp off your menu.

Currently, the U.S. government is working on a new proposal that would allow chickens raised, slaughtered and cooked in China to be sold in the United States.

In China, livestock are often fed antibiotics banned by other countries to maximize output, states a May 9 article in the Boston Globe, and for economic reasons, many farmers raise both chicken and shrimp.

While U.S. poultry farms are mostly huge, standardized businesses, in China, "there are hundreds of thousands of these little farms," Michael Doyle, director of the Center for Food Safety at the University of Georgia, told the Globe. "They have small ponds. And over the ponds [...] they'll have chicken cages. It might be like 20,000 chickens in cages. The chicken feces is what feeds the shrimp."

The result: "The U.S. Department of Agriculture has found that up to 10 percent of shrimp imported from China contains salmonella [...]. Even more worrisome are shrimp imported from China that contain antibiotics that no amount of cooking can neutralize."

By the way, unlike seafood, under current U.S. regulations store labels are not required to indicate the country of origin for poultry--so we'll literally never know where our next meal comes from.

Our solution: close down the FDA and let the market compete for the best inspection standards, with the winners being those that are able to win the confidence of the public by delivering the highest-quality foods, at the best prices. Outrageous, you say? Well, per the above, it seems to us to be a better idea than the government-managed fiasco that most people now rely on to assure the safety of their food.

Enjoy your dinner! Oh--that hasn't given you an appetite--well then look at this for yummy food!

This restaurant got closed down yesterday.

It was told by a reliable source that Richmond City and Teresan Gas needed to use Golden's entrance in the basement to assist another shop that was having a gas leak, the service worker went into the basement of Golden's and discover a butcher chopping meat, that's fine, but he was putting the meat in a crate on the floor (not good) but wait there's more, there were 20 dead rats on the floor. The service worker left the site told his boss and the city inspectors moved in. They noticed that the so called 'rats' which were reported were no longer there. The inspectors! then came across a padlocked door and instructed one of the cooks to unlock it. This is what they found other workers doing outside behind the restaurant.

[Have a Look PDF](#)

All together now....'Let's go for Chinese tonight'

Now are you ready for the next course??

"Some of you" love chicken with all your hearts.

Here's the scene in China...

**Early dawn, starts the day by riding around to collect dead chicken
chicken processing in china**



**Asking around for dead chicken
chicken processing in china**



**Total of 5 riders are hired by the boss to farms to
buy dead chicken
chicken processing in china**



**A dead chicken cost 1 RMB and would be sold at 9 RMB
after processing
chicken processing in china**



**Storage for the dead chicken in the court yard
chicken processing in china**



**carcasses are thrown everywhere
chicken processing in china**



**And on the floor....
chicken processing in china**



4 employees start de-feathering the dead fowl after soaking in boiling water from a rusty wok chicken processing in china



Enduring the pungent odor, but sometime, it get so terrible that even the most experienced of the workers would puke chicken processing in china



**Workers rushing to get the chicken de-feathered
chicken processing in china**



**A discarded bath tub being used to soak the bare skin dead chicken...
the contaminated water would have accelerated the
decomposition process
chicken processing in china**



**Wearing slippers walking among the chicken before coloring processing
chicken processing in china**



**After the colour dye, its creepy to find that they
are quite tenderising
chicken processing in china**



**And now presenting the mouth watering Charcoal
Roasted Chicken!
chicken processing in china**



yummy ???

This can end up being what you buy at your supermarket in nice attractive packages imported from China.

I am GLAD to be a vegan!! How 'bout you?