Unsettling Facts about Food-borne Microbes

Here are some food contamination particulars from the U.S. Department of Agriculture Food Safety and Inspection Service. In October, 2002, a Wisconsin-based meatpacker voluntarily recalled 2.3 million pounds of frozen and fresh ground beef linked to E. coli bacteria infection among Midwesterners. When ingested by humans, this strain of E. coli can lead to dehydration, kidney failure, and even death. In December, a Florida company recalled 1,200 pounds of ready-to-eat, fresh and frozen smoked pork sausage products thought to be contaminated with Listeria monocytogenes, another potentially deadly bacterium. In early January 2003, thousands of pounds of listeria-tainted chicken frankfurters were recalled in the Connecticut, Massachusetts, New Jersey, New York area.

The January 2003 issue of Consumer Reports says it found harmful bacteria, much of it drug resistant, in almost half the chickens it bought from stores around the country.

Also that month, a South Dakota meatpacker recalled approximately 2,100 pounds of cooked beef products also possibly contaminated with listeria, and a Puerto Rican company recalled approximately 590 pounds of fresh, ready-to-eat pork shoulder contaminated with the same microbe.

Only ‘Tip of the Iceberg’
These reports, as shocking and frightening as they are, are only the tip of the iceberg. The January 2003 issue of Consumer Reports says it found harmful bacteria, much of it drug resistant, in almost half the chickens it bought from stores around the country, according to a media report. This means sick people would be harder to treat and stay sick longer.

The Colostrum Solution
First-milking colostrum protects against food poisoning, and the best first-milking product today is Anivite Colostrum, Lehi, Utah, rich in many immune factors found in natural whole colostrum that provide the gastrointestinal tract with protectors against food-borne pathogens. In fact, colostrum is considered by public health experts today to be one of the best ways of protecting children from infectious diseases.

Prescription for Protection Against Food Poisoning
You will thank us for this important tip, if not now, certainly when others around you succumb to microbial bugs in the food supply or that are transmitted from person-to-person and you and your family are safe and healthy. Colostrum truly helps protect against food poisoning.

REFERENCES