

ICE CREAM!!!

Written by Administrator
Tuesday, 30 June 2015 10:13 -

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DAMAGES YOUR HEART, LIVER, KIDNEY AND NERVOUS SYSTEM

Beware of commercial ice cream! It is laced with slow poison. In the long term you will suffer from a variety of grave diseases, the causes of which no doctor will know. Read the following article by an expert in the field:

“One thing I try to do on this blog is alert folks to the sneaky, underhanded and frequently **toxic chemicals**

that Big Food processors add to their products. One of these dirty little secrets is the fact that **propylene glycol,**

a cosmetic form of

antifreeze

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[added to commercial ice cream](#)

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You see, when you make ice cream at home, you immediately notice that it is as hard as a rock **very unlike**

store ice creams (even the organic ones) that seem to scoop out of the container so conveniently. Homemade ice cream has to be taken out of the freezer and softened on the counter for a few minutes before you have any hope of scooping some out into a bowl. I even store mine in a shallow, Pyrex baking dish as this makes it much easier and faster to scoop out when I want some.

Antifreeze, then, is simply ice cream manufacturers' answer to hard as a rock ice cream and the ice crystals that inevitably form as it is shipped long distances and moved between many different freezers before it finally makes it to your supermarket.

If you've ever left homemade ice cream on the counter too long and then put it back in the

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freezer, you notice how icy it can get. **Antifreeze** added to store ice cream helps prevent this from happening!

Sometimes when I tell folks this for the first time, they have trouble believing it. Why? Because **propylene glyco**

I isn't listed anywhere on the ice cream label or ingredients list. While it may come as a shock to some of you, there is such a thing as an “

Industry Standard

“, which means that

if everyone does it, you don't have to label it

! For those who need specifics, USDA reg 21 CFR 101.100 deals with labeling exemptions dealing with incidental food additives. Nice, huh? Where I grew up, this was called **deceit**

Can you believe it? Just because commercial ice cream manufacturers make a [practice of adding a little bit of antifreeze to their ice cream](#)

,
then it doesn't have to be labeled

! I don't even trust organic ice cream as it is way too easy to scoop out of the container right out of the freezer for my comfort level. My efforts to confirm this one way or the other were not successful, so at this time, it is only a very strong hunch.

Just to get you a little more hot under the collar, the FDA actually had the gall to grant GRAS status to **antifreeze**! What is GRAS? It is an acronym for “Generally Recognized As Safe”. Well, isn't that interesting? **Antifreeze** safe to eat! You learn something new every day!

Wait a minute! Antifreeze safe to eat, yet a dog would probably die if a car radiator leaks in his owner's driveway and he laps some of it up? Ok, ok, I know that antifreeze used in radiators is ethylene glycol, but the fact is that **propylene glycol is a related chemical that is known to cause heart, kidney, liver, and central nervous system damage if sufficient quantity is absorbed by the body.**

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Given that Americans eat approximately 5 times the ice cream they did only 50 years ago, it is anyone's guess what the long term effects of the small amounts of **propylene glycol** in store ice cream might be (source: WAPF).

So, ethylene glycol will kill you quickly and **propylene glycol will kill you slowly and perhaps painfully.** That seems to be the gist of it to me.

I used to wonder why whenever I ate store ice cream or got an ice cream cone at the Mall, the next day I seemed to have a very close relationship to the bathroom. Turns out that a side effect of consuming antifreeze is loose bowels, even diarrhea. Propylene glycol is even used to clean out the bowel before surgery and is a primary ingredient in some over the counter constipation meds!

By the way, there are [**MANY other chemicals added to commercial ice cream**](#) that are **toxic and unlabeled.** **□ Piperonal**, for example, is used in place of vanilla and is a **chemical used to kill head lice**, so you're not even safe getting a basic flavor like plain vanilla ice cream!

What if the ingredients label lists vanilla? Does this mean there is no **piperonal** in there? Not necessarily. A mixture of piperonal and vanilla could be used with the vanilla listed (to make the customer happy) and the **piperonal** not listed (to fool the customer and increase profits). Not surprisingly, piperonal is cheaper to use than vanilla.

Food manufacturers are really good at the **cat and mouse games** and are complete virtuosos at playing the USDA regulations."

<http://www.thehealthyhomeeconomist.com/antifreeze-in-your-ice-cream-2/>

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(End of article)

Commercial ice cream is HARAAM. The factors for the *hurmat* of commercial ice cream are:

- (1) Haraam stabilizers and emulsifiers

- (2) Haraam gelatine

- (3) Haraam colourants

- (4) Haraam essence

- (5) Other HARAAM ingredients disguised with chemical terms.

- (6) Poisonous chemicals

HARAAM INGREDIENTS AND POISONOUS CHEMICALS CAUSING GRAVE DISEASES, CONCLUSIVELY RENDER COMMERCIAL ICE CREAM HARAAM. NEVER TRUST THE FAKE, HARAAM 'HALAAL' CERTIFICATES AND LABELS ON COMMERCIAL PRODUCTS. THOSE WHO HALAALIZE THESE HARMFUL AND FILTHY COMMERCIAL PRODUCTS ARE INCORRIGIBLE CARRION HALAALIZERS.

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THE SECRET UNDERLYING THE NUMEROUS SERIOUS DISEASES WITH WHICH HUMANITY IS TODAY AFFLICTED, IS DECADES OF CONSUMING CARRION, FILTH, AND POISONOUS COMMERCIAL PRODUCTS. HAVE MERCY ON YOUR BODY AND SOUL BY ABSTAINING FROM ALL PROCESSED FOODS WHICH ARE LACED WITH CHEMICAL POISONS.

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