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## McDonald's confirms that it's no longer using 'pink slime' chemical in hamburgers



By [Eric Pfeiffer](#) | [The Sideshow](#) - 4 hrs ago

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Ammonium hydroxide, image from KSDK TV

McDonald's announced last week that, as of last August, it has stopped using ammonium hydroxide in the production of its hamburgers. MSNBC [reports](#) that the chemical, used in fertilizers, household cleaners and even homemade explosives, was also used to prepare McDonalds' hamburger meat.

And while the announcement is making headlines, you may (or may not) want to know about some other unusual chemicals being used in the production of some of our most-popular foods:

The International Business Times [lists some other questionable chemicals](#) showing up in our foods:

**Propylene glycol:** This chemical is very similar to ethylene glycol, a dangerous anti-freeze. This less-toxic cousin prevents products from becoming too solid. Some ice creams have this ingredient; otherwise you'd be eating ice.

**Carmine:** Commonly found in red food coloring, this chemical comes from crushed cochineal, small red beetles that burrow into cacti. Husks of the beetle are ground up and forms the basis for red coloring found in foods ranging from cranberry juice to M&Ms.

**Shellac:** Yes, this chemical used to finish wood products also gives some candies their

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sheen. It comes from the female Lac beetle.

**L-cysteine:** This common dough enhancer comes from hair, feathers, hooves and bristles.

**Lanolin (gum base):** Next time you chew on gum, remember this. The goopiness of gum comes from lanolin, oils from sheep's wool that is also used for vitamin D3 supplements.

**Silicon dioxide:** Nothing weird about eating sand, right? This anti-caking agent is found in many foods including shredded cheese and fast food chili.

So, what moved McDonald's to make the change in their hamburger production? In a [statement posted on its website](#), McDonald's senior director of quality systems Todd Bacon wrote:

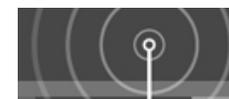
"At the beginning of 2011, we made a decision to discontinue the use of ammonia-treated beef in our hamburgers. This product has been out of our supply chain since August of last year. This decision was a result of our efforts to align our global standards for how we source beef around the world."

The U.S. Agriculture Department classifies the chemical as "generally recognized as safe." McDonald's says they stopped using the chemical months ago and deny the move came after a public campaign against ammonium hydroxide by celebrity chef Jamie Oliver.

You can watch video of Jamie Oliver showing the process of using ammonium hydroxide on meat [here](#):



The Upshot



The Outline

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The food industry uses ammonium hydroxide as an anti-microbial agent in meats, which allows McDonald's to use otherwise "inedible meat."

On his show, Oliver said of the meat treatment: "Basically we're taking a product that would be sold in the cheapest form for dogs and making it 'fit' for humans."

Even more disturbing, St. Louis-based dietician Sarah Prochaska told NBC affiliate KSDK that because ammonium hydroxide is considered part of the "component in a production procedure" by the USDA, consumers may not know when the chemical is in their food.

"It's a process, from what I understand, called 'mechanically separated meat' or 'meat product,'" Prochaska said. "The only way to avoid it would be to choose fresher products, cook your meat at home, cook more meals at home."

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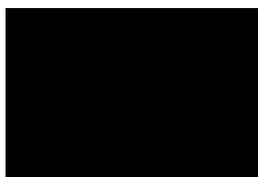
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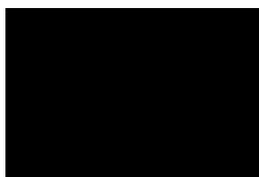
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Russell W • Beaumont, Texas • 2 mins 30 secs ago

0 0

Nastiest food in the world.....my wife had a friend who let a McDonald's combo meal sit out on the counter for a month, and took pictures throughout.....honestly could barely see ANY change in shape or color.....their food has got to be made of almost nothing but preservatives for that to happen.... More

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Glad To Be A US Citizen • Albuquerque, New Mexico • 2 mins 36 secs ago

0 0

The speculation of what goes in to fast food and what goes elsewhere is where the food panic comes from. Hardly any food bought and sold anywhere in the world is as pure as the first apple in the Garden of Eden. We will never get away from it. And we shouldn't start

panics by posting... [More](#)

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[Osama Bin Bernanke](#) • 2 mins 12 secs ago

0 0

I only eat fast food about 4-6 times a year. I bet this explains my high capacity for creative thinking and my high IQ.

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[458Italia](#) • [Ontario, California](#) • 5 mins ago

0 0

So that must be why the price of their double cheeseburgers went up 30%.

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[Waarp](#) • 10 mins ago

0 0

Just eat a large apple with your quarter pounder. That oughta help it pass thru..

[▶ Reply](#)



[Adam](#) • 4 mins 41 secs ago

0 0

Jack LaLanne always said, "If man made it, don't eat it!" Another way of seeing it is, "If God didn't make it, don't eat, or drink it." We're in a society where it's way too easy to let corporations and gov't regulation say it's safe for us to eat. It's these food companies, and the FDA that makes... [More](#)

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[John](#) • 13 mins ago

0 0

Removing the chemicals to SOURCE meat to rest of world .. so it is OK for Americans to EAT the CHEMICALS but other countries have STANDARDS?

[▶ Reply](#)



[Amy](#) • [Sacramento, California](#) • 2 mins 30 secs ago

0 0

Finally!!!! It's a start. Exposure demands movement! I still won't eat there, though. Don't trust'em. Now for those GMO's in our food.....do all you can to make your own food!

[▶ Reply](#)



[Kathryn Lever](#) • 5 mins ago

0 0

Come an try our pink slime meat today!!!! It's "delicious"!  
WARNING: Side affects may include: Death, cancer, rapid swelling of the throat, brain damage, coughing up internal organs, cancer, and many other things that can immediately put your life on the line!

[▶ Reply](#)



Green Thumb • 6 mins ago



i can't believe it! finally. and i bet this was due to McDonalds lower stock price since last week.

▶ Reply



Freak Day • Sacramento, California • 4 mins 49 secs ago



oh man lemon ingredient i found in my dishsoap, so should i stop drinking lemonade? Its nice how sometimes people do not connect certain dots. Something that are used in in harsh products can also be in foods.

▶ Reply



Christopher P • Wallingford, Connecticut • 3 mins 53 secs ago



Eating MCD while reading this and that burger tasted just as good as it did b4 i knew any of this

▶ Reply



Evelyn • Tampa, Florida • 28 mins ago



are there really 3 commercials on this?

▶ Reply



J • 52 mins ago



I'm not the biggest Jamie Oliver fan, but I do appreciate his activism on this issue.

▶ Reply



Skowhegan - Abenaki • 1 hr 47 mins ago



So that why they dont taiste as good .

▶ Reply



Rick S • 15 mins ago



I'll miss the flavor that added.

▶ Reply



Mike • Pleasanton, California • 1 hr 2 mins ago



Another reason that "100% pure beef" does not really mean 100% pure beef. They are allowed to add water, dye, preservatives, flavor enhancers, filler, and seasonings, as long as they don't add any other "meat or meat products".

▶ Reply



Fyre • Baltimore, Maryland • 1 hr 38 mins ago



Eewww!!! Okay, yeah, so it's been going on for decades. But it's different when you don't know about it! Gross!!!!!!

▶ Reply



Frankie • San Diego, California • 16 mins ago



Not surprising. If you have ever eaten corned beef or packaged bacon, you have eaten pink-colored nitrates. Its made pink so cooks (or factory workers) don't confuse it with salt. Same thing here.

▶ 1 Reply



Ann • Greensburg, Pennsylvania • 12 mins ago



kinda sad - most of these odd additives seem to be organic at least!! unless we all go back to the old hometown butcher shops and bakeries everything is going to have additives to prevent rotting !!! I guess they were the good old days?!!

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