

Neotame

*Hidden Danger in Holiday Food Supply
by Mary Nash Stoddard*

In 1998, Monsanto applied for FDA approval for a monster molecule, "based on the aspartame formula" with one critical addition: 3-dimethylbutyl [listed on EPA's most hazardous chemical list]. Neotame is touted as being 13,000 times sweeter than sugar.

On July 5, 2002 - Monsanto's Neotame molecule was approved by the USFDA over formally registered objections of the Aspartame Consumer Safety Network and others. (Long term effects on humans are unknown.) Read the full release on The Aspartame Consumer Safety Network.

The food labeling requirements required for aspartame have now been dropped for Neotame, and no one is clear why this was allowed to happen. Neotame has been ruled acceptable, and without being included on the list of ingredients.

Read entire article at: <http://tinyurl.com/29pa2o7>

Mary Nash Stoddard is a freelance journalist, lecturer, expert medical witness, former member President's Council on Food Safety, voting member Texas Radio Hall of Fame and founder of Aspartame Consumer Safety Network and Pilot Hotline (1987-present).

Mary edits the toxicology source book, Deadly Deception Story of Aspartame. Her articles appear regularly in print publications and on the Internet on a Food Safety Blog:Stoddard's POV: <http://www.marystod.blogspot.com/> ACSN site: <http://www.aspartamesafety.com>

USDA Certified Organic's Dirty Little Secret: Neotame

by Barbara H. Peterson

Just when we thought that buying "Organic" was safe, we run by the FDA in collusion with none other than the folks who brought us Aspartame. NutraSweet, a former Monsanto asset, has developed a new and improved version of this neurotoxin called Neotame.

Neotame has similar structure to aspartame — except that, from it's structure, appears to be even more toxic than aspartame. This potential increase in toxicity will make up for the fact that less will be used in diet drinks. Like aspartame, some of the concerns include gradual neurotoxic and immunotoxic damage from the combination of the formaldehyde metabolite (which is toxic at extremely low doses) and the excitotoxic amino acid.

But surely, this product would be labeled! NOT SO!!! For this little gem, no labeling is required. And it is even included in USDA Certified Organic food.

So what is the solution to this problem? Buy local organic food, know your local farmer, and don't buy processed foods whether they are labeled "Organic" or not.