

10 Questions to Ask Yourself Before Choosing Apeel Coated Produce

Remember when trans fats were banned from use in foods a decade ago?



"Coated with food grade vegetable and/or shellac based wax to maintain freshness."

Fruits and vegetables coated with an invisible, tasteless, odorless coating of trans fats, designed to double their shelf life and appearance of "freshness", are making their way to your grocery store shelves as we speak.

Apeel Sciences, based out of California has developed this "edible" film coating barrier that stops produce from losing moisture, thereby slowing down the visual spoilage.

It's important to note, it was founded with a \$100,000 grant from the Bill & Melinda Gates Foundation. Other investors include the Rockefeller Foundation; the World Bank Group; Anne Wojcicki, co-founder and CEO of the personal genomics company 23andMe; and Susan Wojcicki, former CEO of YouTube.

Apeel Science's founder, James Rogers, Ph.D., is an agenda contributor to the World Economic Forum (WEF). He's hailed COVID lockdowns as a model for future action on climate change. In other words, climate lockdowns. Rogers is also a WEF Young Global Leader

Apeel coated produce consists of mono and diglycerides - a byproduct of oil processing. Which include partially hydrogenated soy and canola oils. They contain small amounts of trans fat, which were banned almost a decade ago by the FDA, yet are still hidden in the food supply under the names "monoglycerides" and "diglycerides."

The FDA listed trans fats "unsafe to eat" in 2015, after decades of research linking them to heart disease and diabetes. Although it seems, they left a loophole for the food industry to sneak them into our diets unlabeled.

This coating has been created in a way that it **cannot** be washed off. After all, it would have no purpose if it was easily washed off.

What Is The Purpose?

So what if your organic fruits and vegetables could travel the world by slow boat still looking fresh for an extended time on your retail shelves? Sounds Idyllic! This Apeel coating does just that. Apeel makes it possible for your organic or conventional produce to double their lifespan and make them transportable for longer times over longer distances without refrigeration.

The company extols the virtues of Apeel products as preventing waste, conserving water and avoiding greenhouse gas emissions to help mitigate climate change.

However, a safety data sheet from Apeel says, "H318 Causes serious eye damage. H317 May cause an allergic skin reaction. H412 Harmful to aquatic life with long lasting effects. Precautionary statements P280 Wear protective gloves/ protective clothing/ eye protection/ face protection. P302+P352 IF ON SKIN: Wash with plenty of water. "

Apeel coated avocados, limes and apples are now available in U.S. grocery stores. In Canada, you can find plastic free English cucumbers and in Europe you can find Apeel coated avocados and citrus. This is just the beginning. Apeel is planning to expand its reach to many more fruits and vegetables.

The Manufacturing Process

During the manufacturing process, monoglyceride and diglyceride mixtures can become contaminated with very small quantities of toxins, such as:

- lead
- nickel
- ash
- cadmium

- mercury
- arsenic

The freshest, ripest produce contains the highest amount of available nutrients, so without knowing how long the coated produce has been on the shelf or in transit, we won't know whether we're getting any nutrition from our food.

The Weston A. Price Foundation points out that these foods aren't actually "fresh." They're preserved from **visible signs** of spoilage and rotting. They're sealed so they can't breathe or lose moisture, as Nature intended them to. Is it wise to keep interfering with Nature?

Questions to Ask Before Choosing Apeel Coated Produce

Apeel products raise many questions about health, nutrient density, farm costs, ease of application and workflow.

1. Which chemicals does the company use to extract the lipids and glycerolipids from leftover plant-derived materials?
2. Where does the company obtain the leftover, already-processed plant materials that it uses from?
3. What is the quality of these plant materials?
4. Which chemicals may have already been used on the plant materials themselves that would then be present in Apeel solutions intended for use on organic foods?
5. What is the solidification process?
6. Will the materials always come from the same sources (and from only organic materials), or will the source materials change over time?
7. How will we know the freshness, therefore nutrient content, of the produce?
8. Will far-away economies get a boost from Apeel, while local farmers risk going out of business and consumers are left with less nutritious and lower-quality foods? For example, what will happen to apple growers in Canada when Apeel-coated apples start pouring in from China?
9. Do you want to take the risk of finding out if Apeel products belong on organic and biodynamic foods?
10. Do our foods need to be traveling on boats for months at a time before sitting on shelves even longer?

It seems that every time humans attempt to manipulate Nature, it ends in catastrophe.

This is why it's important to keep asking questions about the foods we eat, and to let food club coordinators, farmers, grocery stores, food markets, friends and family know that there could be health hazards that come from more chemical applications on our food.

Your body is what brings you through life. If you want it to continue doing your bidding, give your body what makes it thrive. **Choose well.**

This article was written and researched by Lucy Crisetig.

Lucy is a Creative Mindfulness Coach. You can download your free copy of Lucy's "**Generate Your Soul's Genius**" ebook at www.lucycrisetig.com

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