Acids, other chemicals, and other food treatments

Elemanov Nurlan

PLAN

I. Treatment of Acid

II. Chemicals treatments in food

III. Food treatments

I. Treatment of Acid

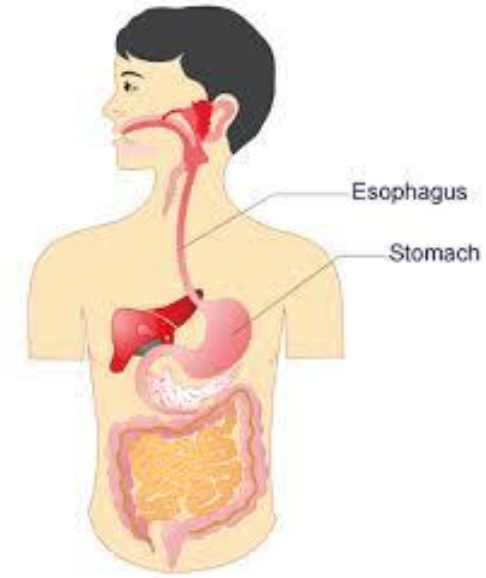
- Acid reflux is an extremely common health problem, affecting as many as 50 percent of Americans. Other terms used for this condition are gastroesophageal reflux disease (GERD) or peptic ulcer disease.
- The hallmark symptom of acid reflux is "heartburn"—a burning sensation behind your breastbone that sometimes travels up your throat. In some cases, this pain can be severe enough to be mistaken for a heart attack.

I. Treatment of Acid

- Conventionally, acid reflux is thought to be caused by excessive amounts of acid in your stomach, which is why acid-blocking drugs are typically prescribed or recommended.
- This is a serious medical misconception that adversely affects hundreds of millions of people, as the problem usually results from having *too little* acid in your stomach.

I. Treatment of Acid

What Causes Heartburn?



- After food passes through your esophagus into your stomach, a muscular valve called the lower esophageal sphincter (LES) closes, preventing food or acid to move back up.

I. Treatment of Acid

What Causes Heartburn?

Acid reflux occurs when the LES relaxes inappropriately, allowing acid from your stomach to flow (reflux) backward into your esophagus. But it's important to understand that acid reflux is *not* a disease caused by excessive acid production in your stomach; rather it's a symptom more commonly related to:

- Hiatal hernia
- *Helicobacter pylori* (*H. pylori*) infection (*H. pylori* bacteria is thought to affect more than half of the world's population, and has been identified as a Group 1 carcinogen by the World Health Organization)

I. Treatment of Acid

Addressing Low Acid Production

- As mentioned earlier, heartburn is typically a sign of having too little stomach acid. To encourage your body to make sufficient amounts of hydrochloric acid (stomach acid), you'll also want to make sure you're consuming enough of the raw material on a regular basis.

I. Treatment of Acid

Addressing Low Acid Production

- High-quality sea salt (unprocessed salt), such as Himalayan salt, will not only provide you with the chloride your body needs to make hydrochloric acid, it also contains over 80 trace minerals your body needs to perform optimally, biochemically.

I. Treatment of Acid

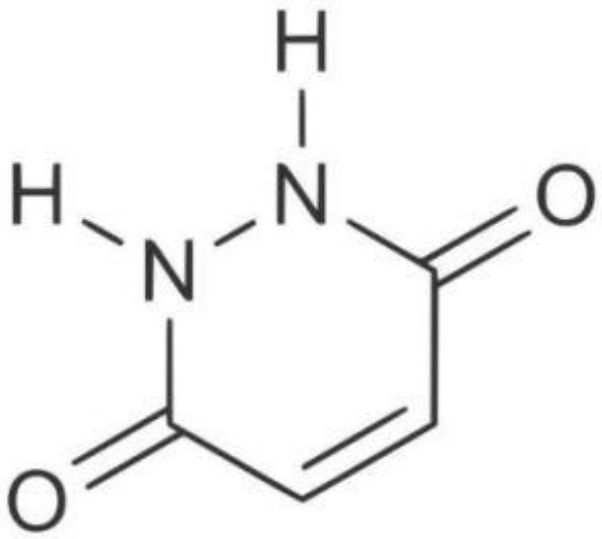
Addressing Low Acid Production

- Sauerkraut or cabbage juice is also a strong—if not the strongest—stimulant for your body to produce stomach acid. Having a few teaspoons of cabbage juice before eating, or better yet, fermented cabbage juice from sauerkraut, will do wonders to improve your digestion.

II. Chemicals treatments in food

- You pick up a can or jar of food to read the label to see what the content ingredients are. You're satisfied, and make the purchase for your next meal. Sometimes, though, there is no list of ingredients – as when you buy an apple.
- You can tell whether the apple has been waxed, and you are aware there may be traces of pesticide you will need to wash off, but there are times when you may be totally unaware of what else has been applied to such a food item.
- Say for instance when you purchase a potato. Are you aware that after harvesting, the potatoes were probably sprayed with a chemical or chemicals? The potatoes may be in storage for four to six months or more.
- During that time, untreated potatoes would develop "eyes."

II. Chemicals treatments in food

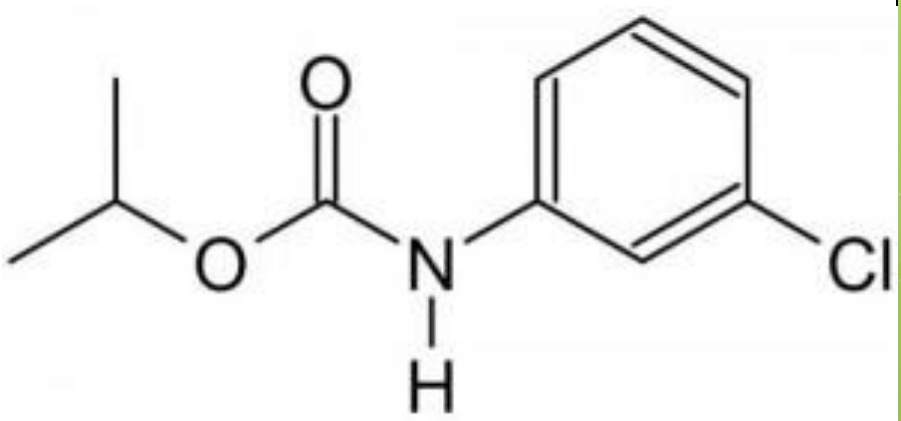


- One obvious approach is to inhibit eye growth in developing potatoes – while they are still in the ground. The currently popular chemical for the purpose is maleic hydrazide, also known as 1,2-dihydropyridazine-3,6-dione. Growers must apply care in not applying the hydrazide too early, or fewer tubers will develop.

II. Chemicals treatments in food

What Happens When You Cook These Chemicals?

- At least one study indicates that residues of maleic hydrazide after cooking is not significantly different than levels before cooking. Residues of chlorpropham were a little less for cooked potatoes than for raw ones, however you'll eliminate most of the chemical if you remove the peelings, and avoid eating them.



II. Chemicals treatments in food

Water Treatment Products

Accepta offer an extensive range of advanced; scientifically formulated water treatment products, speciality chemicals and water additives manufactured to the highest international quality and environmental standards for guaranteed performance.

II. Chemicals treatments in food

Water Treatment Products

- Accepta's high performance chemical treatment products and speciality additives are used successfully around the world in many of the most demanding commercial, municipal and industrial process environments where they help to improve productivity, optimise performance and reduce equipment life-cycle costs.

II. Chemicals treatments in food

Water Treatment Products

- Accepta's full range of scientifically formulated water additives and chemical treatment products includes high performance water treatment chemicals for steam boilers, cooling water systems, cooling towers and closed circuits; wastewater and effluent treatment chemicals, high performance industrial chemicals, reverse osmosis membrane products, eco-friendly biological formulations, advanced polymers and much more. For further details on any of our water treatment products simply select a product title.

III. Food treatments

- Food poisoning can usually be treated at home, and most cases will resolve within three to five days.

III. Food treatments

- If you have food poisoning, it's crucial to remain properly hydrated. Sports drinks high in electrolytes can be helpful with this. Fruit juice and coconut water can restore carbohydrates and help with fatigue.

III. Food treatments

- Avoid caffeine, which may irritate the digestive tract. Decaffeinated teas with soothing herbs like chamomile, peppermint, and dandelion may calm an upset stomach.

III. Food treatments

- Over-the-counter medications like Imodium and Pepto-Bismol can help control diarrhea and suppress nausea.
- It's also important for those with food poisoning to get plenty of rest.

III. Food treatments

- In severe cases of food poisoning, individuals may require hydration with intravenous (IV) fluids at a hospital. In the very worst cases of food poisoning, a longer hospitalization may be required while the individual recovers.