



## This is what Chicken McNuggets look like -- Seriously!

This photo has been extensively passed around the web today, and for good reason: it's a peak into the rarely-seen world of [mechanically separated meat](#), or Advanced Meat Recovery (AMR).

[Fooducate](#) writes:

*Folks, this is mechanically separated chicken, an invention of the late 20th century. Someone figured out in the 1960's that meat processors can eek out a few more percent of profit from chickens, turkeys, pigs, and cows by scraping the bones 100% clean of meat. This is done by machines, not humans, by passing bones leftover after the initial cutting through a high pressure sieve. The paste you see in the picture above is the result.*

*This paste goes on to become the main ingredient in many a hot dog, bologna, chicken nuggets, pepperoni, salami, jerky etc...*

*The industry calls this method AMR - Advanced Meat Recovery.*

Once the "chicken" has been processed, it has to be soaked in ammonia (to kill all the bacteria), then flavoring has to be added (because otherwise it tastes like DOO-DOO), and it has to be dyed, because people would freak out if their McNuggets were creamed-strawberry colored (the color of flesh and blood).

And then you feed it to small children. Scary!