



IAEA - International Atomic Energy Agency

@iaeaorg

Radiation destroys disease-carrying bacteria & reduces the chances of food-borne illnesses, all while keeping the same taste, texture, and look.

It also doesn't leave any sort of #radiation residues. [bit.ly/2RJh5kz](https://bit.ly/2RJh5kz)

3:18 PM · Aug 4, 2022 · Twitter Web App

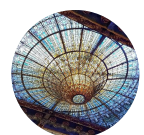
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Veronica stands with Ukraine 🇺🇦 @Veeshandle · 3h

Replying to @iaeaorg

The origin backstory to 80's cartoon we never knew. 🤖



Hammie Nugs @HammieNugs · 3h

Replying to @iaeaorg

Sounds delicious. The antique-looking photograph makes the idea only more appealing.



1



ChironArts NinaGomes 🕒 @ChironArts · 3h

Replying to @iaeaorg

No



1



\_fluow @\_fluow · 2h

Why ?



1



3



Show replies



Astral Lights 📍 @Bugul\_Noiz · 2h

Replying to @iaeaorg and @autommen

Never knew strawberries were irradiated.

Is it common practice?



SilverSoul @SilverSoul1964 · 24m

Replying to @iaeaorg

I'll take the non- irradiated. I prefer to eat mine in a day but for the Food and Drug the will radiate them just so they can reach the consumer. The hell with your health. Electric powered delivery only delivers so my amps per minute plus it more frequent charging.

