

# ***Food additives***

## ***Part 1***



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# Food additives



Food Additive means any substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food ,whether or not it has nutritive value, the intentional addition of which to food for a technological purpose in the manufacture, processing ,preparation, treatment , packing, or holding of such food results, or may be reasonably expected to result in it or its bye products becoming a component or otherwise affecting the characteristics of such foods.

# Food additives



- Food additives are the chemicals ,or ingredients which are added to food products for maintaining their stability.
- Additives are artificial or natural chemicals , added to food , for microbial and chemical stability of foods or delay or even stop food rancidity.
- The term does not include contaminants or substances added to food for maintaining or improving its nutritive value .

# Food additives

## Food Additives

*Substances we add to food to make them taste better, last longer, look, nicer, etc.*

### **Natural**

*Substances found naturally, such as beetroot juice, which we use to color foodstuffs.*

### **Nature Identical**

*Synthesized copies of substances that exist in nature, such as ethyl acetate.*

### **Artificial**

*Synthesized substances that do not exist in nature, such as vanillin or ethyl maltol.*

# Food additives



## Functions of food additives:

- Improve the taste or appearance of a processed food .  
eg: beeswax –glazing agent is used to coat apples•
- Improve the keeping quality or stability of a food  
eg: sorbitol –added to mixed dried fruit to maintain  
moisture level and softness of the fruit

# Food additives



## Functions of food additives (contd...)

- Improve shelf life or storage time
  - eg: sulphur dioxide added to sausage meat to avoid microbial growth•
- Ensure nutritional value•
- Maintain uniform quality and to enhance quality parameters like flavour ,colour etc., in large scale production

# Food additives



## FUNCTIONS OF FOOD ADDITIVE

- In general, food additives are used to
- preserving foods for survival
- decrease the risk of contamination by certain microbes
- maintain or improve nutritional quality
- enhance appearance, flavour,
- control the acidity and alkalinity of food and provide leavening
- increase shelf life
- reduce waste or
- contribute to convenience.



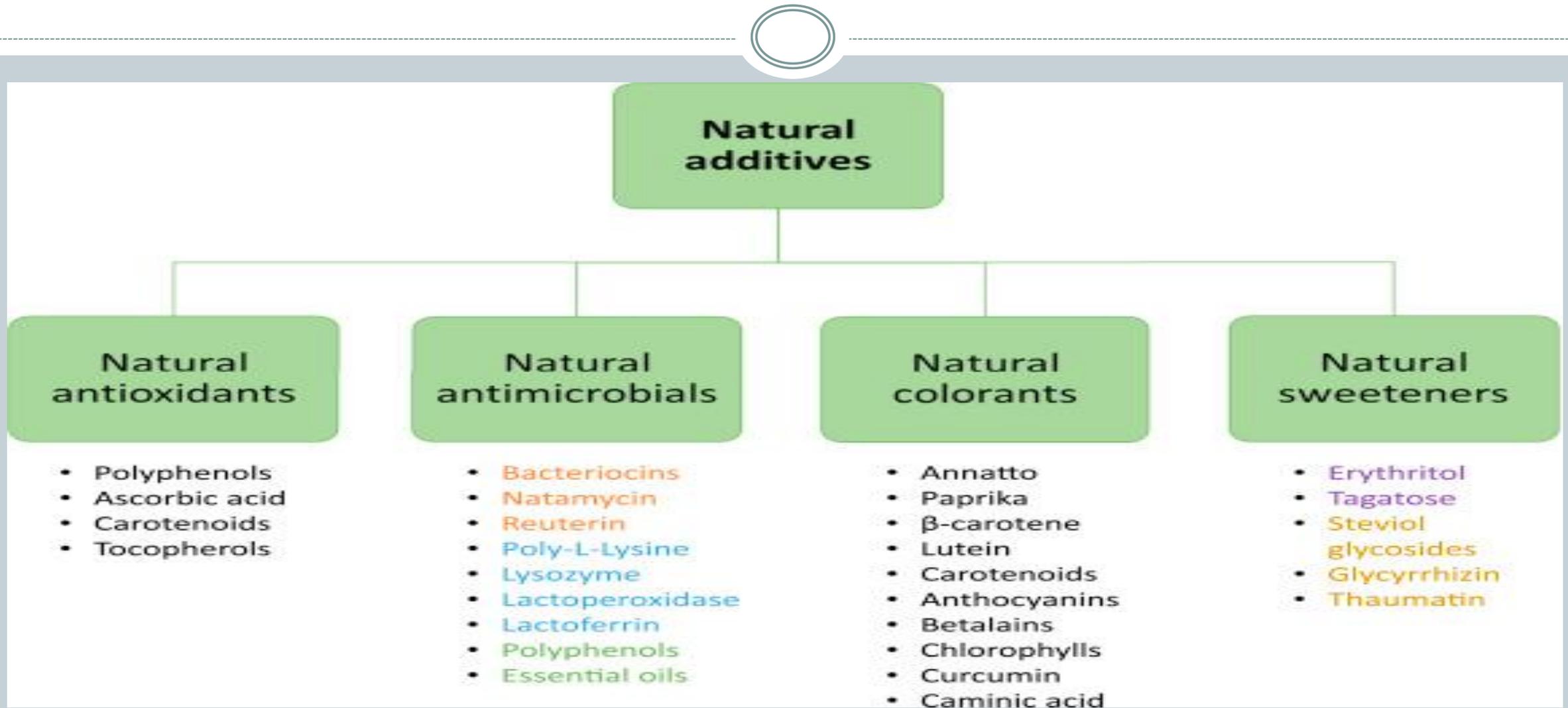
# Food additives



## Types of food additives:

- Direct or intentional food additives which are added deliberately to improve its sensory quality ,stability, ease in processing and retention of quality during handling and retailing .
- Indirect or unintentional food additives which get included into foods incidentally during handling ,processing and packaging.

# Food additives



*Thank You*

