

Food additives

Part 1



By Dr. Shashi Prabha
HOD , Zoology Dept.
Karim City College

Semester - VI, Paper DSE-3

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.



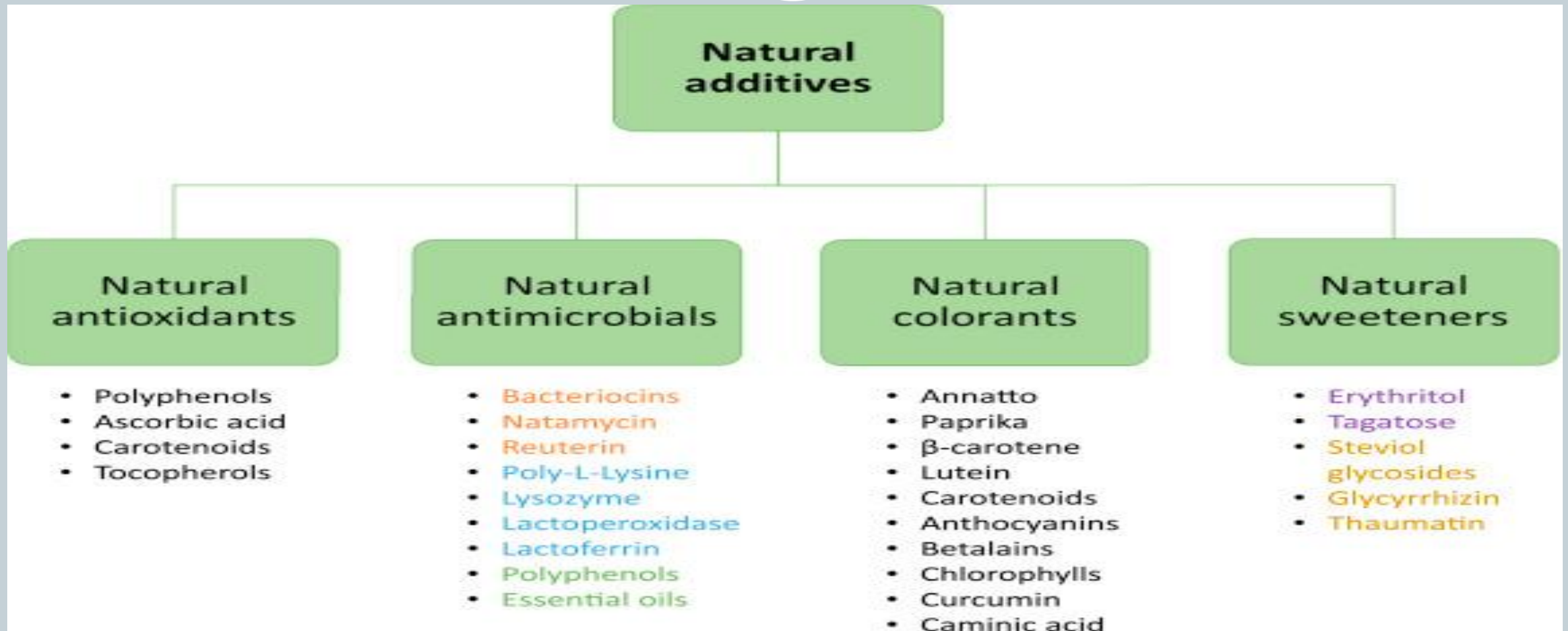
Food additives



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

