



FOOD

ADDITIVES

DATABOOK

SECOND EDITION

**Edited by Jim Smith
and Lily Hong-Shum**

 **WILEY-BLACKWELL**

FOOD ADDITIVES DATA BOOK

SECOND EDITION

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The use of additives in food is a dynamic one, as consumers demand fewer additives in foods and as governments review the list of additives approved as well as their permitted levels. Scientists also refine their knowledge of the risk assessment process, make improvements to analytical methods and make use of new and alternative additives, processes and ingredients. Since the first edition of the *Food Additives Databook* was published, there have been numerous developments of this type. Some additives are no longer permitted, some have new permitted levels of use and new additives have been assessed and approved.

The revised second edition of this major reference work covers all the "must-have" technical data on food additives. Compiled by food industry experts with a proven track record of producing high quality reference works, this volume is the definitive resource for technologists in small, medium and large companies, and for workers in research, government and academic institutions.

Coverage is of preservatives, enzymes, gases, nutritive additives, emulsifiers, flour additives, acidulants, sequestrants, antioxidants, flavour enhancers, colour, sweeteners, polysaccharides, and solvents. Entries for each additive include information on: function and applications, safety issues, international legal issues, alternatives, synonyms, molecular formula and mass, alternative forms, appearance, boiling, melting, and flash points, density, purity, water content, solubility, synergists, antagonists and more, with full and easy-to-follow-up references. This compilation of detailed information is an essential desk or library reference.

Reviews of the first edition

"This data book does provide a vast amount of information; it is what it claims to be! Overall, this is a very useful publication and a good reference book for anyone working in the food and dairy industry."

International Journal of Dairy Technology

"This book is the best I have ever seen... a clear winner over all other food additive books... a superb edition."

SAAFOST (South African Association for Food Science and Technology)

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How to Use This Book

The prudent use of approved food additives continues to be important in the food industry in order to provide safe, convenient, quality food products with useful shelf-lives. Developments in processing technologies will minimise the use of additives but their advantages continue in certain product formats.

The *Food Additives Data Book* contains practical information about a wide range of food additives. They are organised by functional category such as acidulants, antioxidants, colourings, etc. The priority is to provide useful information for the practising food technologist and student. The 'function in foods' and 'technology of use in foods' sections are likely to be the most useful ones for each additive in the data book. These illustrate why the additive finds application in certain food products and how it is used from a practical point of view. Chemical and physical data are provided to help the food technologist in using the additives. Some brief information on legislation is also provided.

To find information about a certain additive, it can be searched for in the table of contents (if the functional category is known) or in the index. The index is extensive and can be used to locate information about certain foods, synonyms, alternative additives and other topics of interest.

For this, the Second Edition, the list of additives has been extended and all entries updated with current information to mid-2010. Some aspects are timeless but others (legislation in particular) may need to be checked for up-to-dateness. References are included to help with this.

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