

FOOD

ADDITIVES

DATABOOK

SECOND EDITION

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

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FOOD ADDITIVES DATA BOOK

SECOND EDITION

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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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Part 1

Acidulants

Stephanie Doores