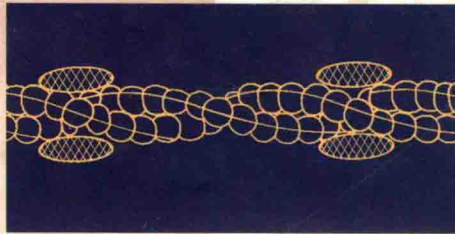


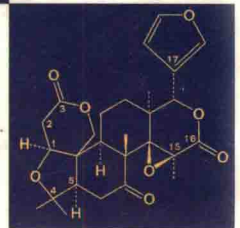
Erich Lück
Martin Jäger

Antimicrobial Food Additives

Characteristics, Uses, Effects



2nd. Revised and
Enlarged Edition



Springer

Erich Lück · Martin Jäger

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Characteristics · Uses · Effects

2nd revised and enlarged edition

translated from the German by S.F. Laichena



Springer

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For Ulrike, Lena and Jonas

Preface to the second English Edition

Since the publication of the first English translation of this book about 15 years ago, a great deal of new information on antimicrobial food additives has emerged in the fields of microbiology, toxicology and analysis. These aspects have been given prominence in this edition.

Despite a widespread and in most cases emotive aversion to food additives in general and preservatives in particular, the commercial use of preservatives is increasing rather than declining. There are many reasons for this: the growing popularity of convenience foods is certainly as important as changes in consumer awareness, against a background of continuous rises in the incidence of food infection and food poisoning.

The structure of the book remains unchanged. Like the previous edition it consists of two sections. The first section contains information applicable to preservatives in general. The second section describes the properties and applications of the various preservatives. The chapters are grouped into those on inorganic and organic preservatives respectively.

Each chapter has been thoroughly revised and updated. Preservatives that have become less important and those of little commercial relevance have been summarized fairly briefly in a chapter on "Other preservatives". This edition still focuses primarily on the commercial use of preservatives in the food sector. The book is aimed at those involved on the practical side in the food industry who have an interest in the scientific aspects of their work. Information on the regulatory status has deliberately been confined to the main points since a detailed and up-to-date description cannot be given against a background of constantly changing regulations.

Autumn 1996

Dr. Erich Lück, Dr. Martin Jäger

Foreword to the first English Edition

Although the preservation of food by chemical techniques is such an important field of research in food science and also a major branch of the food industry, no monograph on the subject has hitherto existed in modern literature. Knowledge concerning this field is widely dispersed in a multiplicity of journals and handbooks. The foremost works of reference on food microbiology and food technology treat the preservation of food by chemical means only as a peripheral aspect.

This book first appeared as a German-language publication in the Federal Republik of Germany in 1977, since when it has sold widely throughout Europe. It reviews all aspects of food preservation by chemical techniques, the majority of which involve the use of chemical additives. This, the first English-language edition, is more than a straight translation from its German predecessor since the text has been updated in the light of new knowledge acquired in the interim.

Essentially, this book is a collection of facts augmented by information drawn from literature but also contains much of the author's personal experience. It consists of two sections:

1. a general section dealing with aspects of importance to all preservatives and
2. special chapters on the properties and uses of individual preservatives.

The sequence of chapters in the second edition of the book follows the usual system employed in inorganic and organic chemistry. A separate chapter is devoted to each substance that is, or used to be, of major practical importance. Preservatives which have attained a minor degree of importance at some time are then summarized in a further single chapter. This book also deals with those disinfectants and gases which may still be regarded as preservatives in the broader sense of the term because they are used for determination of foods. In other respects the text confines itself strictly to food preservation; only brief reference is made to food analysis since good books on the analysis of preservatives in foods already exist.

The book is aimed mainly at the practical man in the food industry with an interest in the scientific aspects of his work. The scientific principles of food preservatives are all explained in sufficient detail for a clear understanding of the way they are used. In addition, the book is intended as a reference work in which prominence is given to the major interrelationships in its field of reference. In the chapters dealing with the individual preservatives a deliberate attempt has been made to provide systematic description enabling the student or other reader to obtain a rapid overall picture. Finally, in deciding on the book's layout and scope it has been born in mind that a book of this type can also serve as a source of information for government authorities, medical practitioners, nutritional scientists and, not least, the educated layman. It is hoped the book will help bring objectivity to all emotio-

nally charged discussion on the use of preservatives in foods and return such discussion to a scientific level.

The author would like to record his sincere gratitude to Grant F. Edwards, Manager of the Translation Department of Hoechst UK, for his careful and conscientious translation work. Thanks are also due to the publishers, notably Dr. Boschke, for their critical comments, of which due account has been taken in both the German and English editions, as well as for their promptitude in completing the task of publication.

Spring 1980

Dr. Erich Lück

Table of Contents

General Considerations

1	Aim and Development of Food Preservation	3
1.1	Food Spoilage: Definition and Controlling Factors	3
1.2	Definition of and Processes for Food Preservation	4
1.3	The Need for Food Preservation	5
1.4	History of Chemical Food Preservation	5
1.5	Literature	8
2	Analysis of Preservatives	9
2.1	Qualitative Determination	9
2.2	Quantitative Determination	9
2.3	Purity Requirements	10
2.4	General Literature	10
3	Health Considerations	11
3.1	General Considerations	11
3.2	Acute Toxicity	15
3.3	Metabolic Investigations and Toxicokinetics	16
3.4	Genotoxicity	18
3.5	Reproductive Toxicity	19
3.6	Subacute Toxicity	20
3.7	Subchronic Toxicity	20
3.8	Chronic Toxicity	22
3.9	Carcinogenicity	23
3.10	Allergenic Effect	26
3.11	Acceptable Daily Intake (ADI)	26
3.12	Preservative Mixtures	29
3.13	General Literature	30
3.14	Specialized Literature	31
4	The Legal Situation Relating to Food	33
4.1	Historical Development in Former Times	33
4.2	Recent Efforts at International Level	33

4.3	Guidelines to the Granting of Approval	35
4.4	General Literature	35
4.5	Specialized Literature	35
5	Antimicrobial Action of Preservatives	36
5.1	General Mechanisms of Action	36
5.1.1	Inhibitory and Destructive Actions	36
5.1.2	Action on Microorganisms	37
5.2	Antimicrobial Spectrum of Preservatives	39
5.3	Acquired Resistance to Preservatives	40
5.4	Combinations of Preservatives with One Another	40
5.4.1	Broader Spectrum of Action	41
5.4.2	Changes in Antimicrobial Action	41
5.5	Combination of Preservatives with Physical Measures	42
5.5.1	Combination of Preservatives with the Use of Heat	43
5.5.2	Combination of Preservatives with Refrigeration Treatment	44
5.5.3	Combination of Preservatives with Irradiation	44
5.6	Preservation Against Toxin-Forming Microorganisms	44
5.7	Influences of Substrate Factors on the Action of Preservatives	45
5.7.1	Influence of the pH Value	46
5.7.2	Influence of the Partition Coefficient	48
5.7.3	Influence of the Water Activity	49
5.7.4	Influence of Other Physico-Chemical Substrate Factors	49
5.7.5	Influence of Food Ingredients	49
5.8	Decomposition of Preservatives	51
5.9	Test Methods for Preservatives	52
5.9.1	Nutrient Medium Test	52
5.9.2	Practical Trials	52
5.10	Selection of a Suitable Preservative	53
5.11	Literature	54

The Individual Preservatives

6	Common Salt	62
6.1	Synonyms	62
6.2	History	62
6.3	Commercially Available Forms	62
6.4	Properties	63
6.5	Analysis	63
6.6	Production	63
6.7	Health Aspects	63
6.7.1	Acute Toxicity	63
6.7.2	Subchronic Toxicity	63

6.7.3	Chronic Toxicity	64
6.7.4	Biochemical Behavior	64
6.8	Regulatory Status	64
6.9	Antimicrobial Action	64
6.9.1	General Criteria of Action	64
6.9.2	Spectrum of Action	66
6.10	Fields of Use	66
6.10.1	Fat Products	66
6.10.2	Dairy Produce	67
6.10.3	Egg Products	67
6.10.4	Meat Products	67
6.10.5	Fish Products	67
6.10.6	Vegetable Products	68
6.10.7	Fruit Products	69
6.11	Other Effects	69
6.12	Literature	69
7	Carbon Dioxide	72
7.1	Synonyms	72
7.2	History	72
7.3	Commercially Available Forms	72
7.4	Properties	72
7.5	Analysis	73
7.6	Production	73
7.7	Health Aspects	73
7.8	Regulatory Status	73
7.9	Antimicrobial Action	74
7.9.1	General Criteria of Action	74
7.9.2	Spectrum of Action	75
7.10	Fields of Use	76
7.10.1	Dairy Produce	76
7.10.2	Meat Products	76
7.10.3	Marine Animals	77
7.10.4	Fruit and Vegetables	77
7.10.5	Drinks	77
7.10.6	Baked Goods	78
7.11	Other Effects	78
7.12	Literature	78
8	Nitrogen	81
8.1	Synonyms	81
8.2	Commercially Available Forms	81
8.3	Properties	81
8.4	Production	81

8.5	Health Aspects	81
8.6	Regulatory Status	81
8.7	Antimicrobial Action	82
8.8	Fields of Use	82
8.9	Other Effects	83
8.10	Literature	83
9	Nitrates	84
9.1	Synonyms	84
9.2	History	84
9.3	Commercially Available Forms	84
9.4	Properties	84
9.5	Analysis	85
9.6	Production	85
9.7	Health Aspects	85
9.7.1	Acute Toxicity	85
9.7.2	Subchronic Toxicity	85
9.7.3	Chronic Toxicity	86
9.7.4	Biochemical Behavior	86
9.8	Regulatory Status	86
9.9	Antimicrobial Action	87
9.10	Fields of Use	87
9.10.1	Dairy Produce	87
9.10.2	Meat Products	87
9.10.3	Fish Products	88
9.11	Literature	88
10	Nitrites	89
10.1	Synonyms	89
10.2	History	89
10.3	Commercially Available Forms	89
10.4	Properties	89
10.5	Analysis	90
10.6	Production	90
10.7	Health Aspects	90
10.7.1	Acute Toxicity	90
10.7.2	Subchronic Toxicity	90
10.7.3	Chronic Toxicity	91
10.7.4	Biochemical Behavior	91
10.8	Regulatory Status	92
10.9	Antimicrobial Action	92
10.9.1	General Criteria of Action	92
10.9.2	Spectrum of Action	93

10.10	Fields of Use	93
10.11	Other Effects	94
10.12	Literature	95
11	Ozone	98
11.1	Synonyms	98
11.2	History	98
11.3	Properties	98
11.4	Analysis	98
11.5	Production	98
11.6	Health Aspects	99
11.7	Regulatory Status	99
11.8	Antimicrobial Action	99
11.9	Fields of Use	99
11.9.1	Drinks	99
11.9.2	Other Points	100
11.10	General Literature	100
11.11	Specialized Literature	100
12	Sulfur Dioxide	102
12.1	Synonyms	102
12.2	History	102
12.3	Commercially Available Forms, Derivatives	103
12.4	Properties	103
12.5	Analysis	103
12.6	Production	104
12.7	Health Aspects	104
12.7.1	Acute Toxicity	104
12.7.2	Subchronic Toxicity	105
12.7.3	Chronic Toxicity	105
12.7.4	Intolerant Reactions	106
12.7.5	Biochemical Behavior	106
12.8	Regulatory Status	107
12.9	Antimicrobial Action	107
12.9.1	General Criteria of Action	107
12.9.2	Spectrum of Action	109
12.10	Fields of Use	110
12.10.1	Meat Products	110
12.10.2	Fruit Products	110
12.10.3	Drinks	111
12.10.4	Other Points	112
12.11	Other Effects	112
12.12	General Literature	113
12.13	Specialized Literature	113

13	Chlorine	116
13.1	Synonyms	116
13.2	History	116
13.3	Commercially Available Forms, Derivatives	116
13.4	Properties	116
13.5	Analysis	117
13.6	Production	117
13.7	Health Aspects	117
13.8	Regulatory Status	117
13.9	Antimicrobial Action	117
13.9.1	General Criteria of Action	117
13.9.2	Spectrum of Action	118
13.10	Fields of Use	118
13.10.1	Drinks	118
13.10.2	Other Points	119
13.11	Other Effects	119
13.12	Literature	119
14	Ethanol	120
14.1	Synonyms	120
14.2	History	120
14.3	Properties	120
14.4	Analysis	120
14.5	Production	121
14.6	Health Aspects	121
14.6.1	Acute Toxicity	121
14.6.2	Chronic Toxicity	121
14.6.3	Biochemical Behavior	121
14.7	Regulatory Status	122
14.8	Antimicrobial Action	122
14.9	Fields of Use	122
14.9.1	Fruit Products	122
14.9.2	Drinks	123
14.9.3	Baked Goods	123
14.10	Other Effects	123
14.11	Literature	123
15	Sucrose	125
15.1	Synonyms	125
15.2	History	125
15.3	Commercially Available Forms	125
15.4	Properties	125

15.5	Analysis	126
15.6	Production	126
15.7	Health Aspects	126
15.8	Regulatory Status	126
15.9	Antimicrobial Action	127
15.9.1	General Criteria of Action	127
15.9.2	Spectrum of Action	127
15.10	Fields of Use	128
15.10.1	Fruit Products	128
15.10.2	Baked Goods	128
15.10.3	Confectionery	129
15.11	Other Effects	129
15.12	Literature	129
16	Formic Acid.	131
16.1	Synonyms	131
16.2	History	131
16.3	Commercially Available Forms, Derivatives	131
16.4	Properties	131
16.5	Analysis	131
16.6	Production	132
16.7	Health Aspects	132
16.7.1	Acute Toxicity	132
16.7.2	Subchronic Toxicity	132
16.7.3	Biochemical Behavior	132
16.8	Regulatory Status	133
16.9	Antimicrobial Action	133
16.9.1	General Criteria of Action	133
16.9.2	Spectrum of Action	134
16.10	Fields of Use	135
16.11	Literature	135
17	Acetic Acid	137
17.1	Synonyms	137
17.2	History	137
17.3	Commercially Available Forms, Derivatives	137
17.4	Properties	138
17.5	Analysis	138
17.6	Production	138
17.7	Health Aspects	138
17.7.1	Acute Toxicity.	138
17.7.2	Subchronic Toxicity	139
17.7.3	Chronic Toxicity	139

17.7.4	Biochemical Behavior	139
17.8	Regulatory Status	139
17.9	Antimicrobial Action	140
17.9.1	General Criteria of Action	140
17.9.2	Spectrum of Action	140
17.10	Fields of Use	141
17.10.1	Fat Products	141
17.10.2	Meat Products	141
17.10.3	Fish Products	141
17.10.4	Vegetable Products	142
17.10.5	Fruit Products	142
17.10.6	Baked Goods	142
17.11	Other Effects	143
17.12	Literature	143
18	Propionic Acid	145
18.1	Synonyms	145
18.2	History	145
18.3	Commercially Available Forms, Derivatives	145
18.4	Properties	145
18.5	Analysis	146
18.6	Production	146
18.7	Health Aspects	146
18.7.1	Acute Toxicity	146
18.7.2	Subchronic Toxicity	146
18.7.3	Chronic Toxicity	147
18.7.4	Biochemical Behavior	147
18.8	Regulatory Status	148
18.9	Antimicrobial Action	148
18.9.1	General Criteria of Action	148
18.9.2	Spectrum of Action	148
18.10	Fields of Use	149
18.10.1	Dairy Produce	149
18.10.2	Baked Goods	149
18.11	Other Effects	150
18.12	Literature	150
19	Sorbic Acid	152
19.1	Synonyms	152
19.2	History	152
19.3	Commercially Available Forms, Derivatives	152
19.4	Properties	152
19.5	Analysis	153

19.6	Production	153
19.7	Health Aspects	154
19.7.1	Acute Toxicity	154
19.7.2	Subchronic Toxicity	154
19.7.3	Chronic Toxicity	154
19.7.4	Biochemical Behavior	155
19.8	Regulatory Status	156
19.9	Antimicrobial Action	156
19.9.1	General Criteria of Action	156
19.9.2	Spectrum of Action	157
19.10	Fields of Use	158
19.10.1	Fat Products	158
19.10.2	Dairy Produce	158
19.10.3	Meat Products	159
19.10.4	Fish Products	160
19.10.5	Vegetable Products	160
19.10.6	Fruit Products	160
19.10.7	Drinks	161
19.10.8	Baked Goods	161
19.10.9	Confectionery	162
19.11	General Literature	162
19.12	Specialized Literature	162
20	Dicarboxylic Acid Esters	168
20.1	Synonyms	168
20.2	History	168
20.3	Commercially Available Forms, Derivatives	168
20.4	Properties	168
20.5	Analysis	169
20.6	Health Aspects	169
20.6.1	Acute Toxicity	169
20.6.2	Subchronic Toxicity	169
20.6.3	Chronic Toxicity	170
20.7	Regulatory Status	170
20.8	Antimicrobial Action	170
20.8.1	General Criteria of Action	170
20.8.2	Spectrum of Action	171
20.9	Fields of Use	171
20.10	Literature	172
21	Benzoic Acid	174
21.1	Synonyms	175
21.2	History	175

21.3	Commercially Available Forms	174
21.4	Properties	174
21.5	Analysis	175
21.6	Production	175
21.7	Health Aspects	175
21.7.1	Acute Toxicity	175
21.7.2	Subchronic Toxicity	175
21.7.3	Chronic Toxicity	176
21.7.4	Intolerant Reactions	176
21.7.5	Biochemical Behavior	177
21.8	Regulatory Status	177
21.9	Antimicrobial Action	177
21.9.1	General Criteria of Action	177
21.9.2	Spectrum of Action	178
21.10	Fields of Use	178
21.10.1	Fat Products	178
21.10.2	Fruit and Vegetable Products	179
21.10.3	Drinks	180
21.11	Other Effects	180
21.12	Literature	180
22	Esters of <i>p</i>-Hydroxybenzoic Acid	183
22.1	Synonyms	183
22.2	History	183
22.3	Properties	183
22.4	Analysis	184
22.5	Production	184
22.6	Health Aspects	184
22.6.1	Acute Toxicity	184
22.6.2	Subchronic Toxicity	185
22.6.3	Chronic Toxicity	185
22.6.4	Intolerant Reactions	185
22.6.5	Biochemical Behavior	185
22.7	Regulatory Status	186
22.8	Antimicrobial Action	186
22.8.1	General Criteria of Action	186
22.8.2	Spectrum of Action	187
22.9	Fields of Use	188
22.10	Other Effects	188
22.11	Literature	189
23	<i>o</i>-Phenylphenol	191
23.1	Synonyms	191