2

Question	24	(6	marks)	١
Oucsuon	4	w	marks	Į

(i)	Emulsifiers	2
	Emulsifiers are added to Rod B	
	products like mayonnaise to	
	ensure that the product stays	
	the same texture from production to the	4
(ii)	Humectants thick consumer.	2

Using an example, describe the primary function of the following additives.

Humer tanks are added to food products such as fruit cakes to prevent them from drying out and cosing texture.

(b) What are the advantages of using an additive code numbering system in food labelling?

# Code numbering makes it casier to be identified and easy to remember. It also allows the manufacturer to include all the additives on the labelling as it can be on the label.