
Question 24 (6 marks)

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

(i) Emulsifiers

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The function of an emulsifier is to ensure that that a liquid and an oil mix together an emulsifying agent is mustard. This occurs in salad dressings, oil and vinegar do not mix so

(ii) Humectants mustard can be added.

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Humectants inhibit the growth of micro-organisms ~~and~~ and bacteria from occurring. Humectants are used in bread to give longer shelf life

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

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The advantages of using a coding numbered system, makes it clearer to understand which additive may affect a person. eg. if a person has an allergic reaction to a flavour enhancer the number will clearly show which ones to steer clear from. Also it is easier in terms of keeping the additives in a more orderly fashion