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**Question 24** (6 marks)

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

(i) Emulsifiers

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To help bind and create a permanent emulsion between oil and water to improve the quality of the food product and prevent splitting. An example includes the use of egg yolk in a ~~egg white~~ mayonnaise.

(ii) Humectants

2

To help dry out and remove moisture from a food product to improve texture <sup>and</sup> consistency. ~~and~~  
This additive can be used in cake mixer, flour and chicken stock to make chicken salt.

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

2

The advantages of using a three digit, internationally recognised additive code numbering system is it allows consumers to be informed and aware of the presence of additives, and understand which additive is in the product (eg ~~egg~~ caramel [150]). It also saves the waste of space on ~~label~~ food labels as it is a shorter identification system than the additives scientific name.