
Question 24 (6 marks)

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

(i) Emulsifiers

2

...Emulsifiers are food additives which maintain a
...uniform mix in foods. For example, emulsifiers ~~are~~
...may be added to low-fat ice cream to perform
...the functions of fat, which is to prevent ~~milk~~ and
~~cream~~ fat solids from clumping together.

(ii) Humectants

2

...Humectants are food additives added to
...prevent foods from drying out. For example,
...humectants are added to bread to prevent
...bread from drying out too quickly.

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

2

add all

...An additive code numbering system in food
...labelling ~~enables~~ identifies exactly what
...additives were used. ~~For example~~ It allows consumers
...to know what's in their product and prevents accidents
...such as allergy reactions, because the ~~consumer~~ manufacturer
...failed to identify correctly what was in the food. For example,
...the number 621¹⁶ identified ~~was~~ MSG, a food additive
...for enhancing flavour in foods.