Record Nr. UNINA9910131023903321 Food additives data book [[electronic resource] /] / edited by Jim Smith, **Titolo** Lily Hong-Shum Pubbl/distr/stampa Chichester, West Sussex;; Ames, Iowa,: Wiley-Blackwell, 2011 **ISBN** 1-5231-0980-7 1-283-40867-8 9786613408679 1-61344-923-2 1-4443-9772-9 1-4443-9774-5 Edizione [Second edition.] Descrizione fisica 1 online resource (1130 p.) Classificazione TEC012000 Altri autori (Persone) SmithJim <1953-> Hong-ShumLily Disciplina 664.06 Soggetti Food additives Food - Composition Electronic books. Lingua di pubblicazione Inglese **Formato** Materiale a stampa Monografia Livello bibliografico Note generali Description based upon print version of record. Nota di bibliografia Includes bibliographical references and index. Nota di contenuto Machine generated contents note: How to Use This Book.Part 1. Acidulants.Part 2. Antioxidants.Part 3. Colourings.Part 4. Emulsifiers. Part 5. Enzymes.Part 6. Flavour Enhancers.Part 7. Flour Additives.Part 8. Gases.Part 9. Nutritive Additives.Part 10. Polysaccharides.Part 11. Preservatives.Part 12. Sequestrants.Part 13. Solvents.Part 14. Sweeteners.Index. Sommario/riassunto The use of additives in food is a dynamic one, as consumers demand fewer additives in foods and as governments review the list of additives approved and their permitted levels. Scientists also refine the knowledge of the risk assessment process as well as improve analytical methods and the use of alternative additives, processes or ingredients. Since the first edition of the Food Additives Databook was published.

> there have been numerous changes due to these developments and some additives are no longer permitted, some have new permitted

 levels of use and new additives have been assessed and approvedpublisher.