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References; 8.5 Appendix: method procedure summaries; Chapter 9. E249-50: Nitrites; 9.1 Introduction; 9.2 Methods of analysis; 9.3 Recommendations; 9.4 References; 9.5 Appendix 1: method procedure summaries (meat -DD ENV 12014); 9.6 Appendix 2: method procedure summaries (milk and milk products - BS EN ISO 14673); Chapter 10. E297: Fumaric acid and its salts; 10.1 Introduction; 10.2 Methods of analysis; 10.3 Recommendations; 10.4 References; 10.5 Appendix: method procedure summaries; Chapter 11. E310-12: Gallates
11.1 Introduction11.2 Methods of analysis; 11.3 Recommendations; 11.4 References; 11.5 Appendix: method procedure summaries; Chapter 12. E320: BHA; 12.1 Introduction; 12.2 Methods of analysis; 12.3 Recommendations; 12.4 References; 12.5 Appendix: method procedure summaries; Chapter 13. E334-7, E354: L-tartaric acid and its salts; 13.1 Introduction; 13.2 Methods of analysis; 13.3 Recommendations; 13.4 References; 13.5 Appendix: method procedure summaries; Chapter 14. E355-7, E359: Adipic acid and its salts; 14.1 Introduction; 14.2 Methods of analysis; 14.3 Recommendations; 14.4 References
14.5 Appendix 1: method procedure summaries (analysis of orange drinks)14.6 Appendix 2: method procedure summaries: analysis of starch; Chapter 15. E405, E477: Propylene glycol (propan-1,2-diol); 15.1 Introduction; 15.2 Methods of analysis; 15.3 Recommendations; 15.4 References; Chapter 16. E416: Karaya gum; 16.1 Introduction; 16.2 Methods of analysis; 16.3 Recommendations; 16.4 References; Chapter 17. E432-6: Polysorbates; 17.1 Introduction; 17.2 Methods of analysis; 17.3 Recommendations; 17.4 References; Chapter 18. E442: Ammonium phosphatides; 18.1 Introduction; 18.2 Methods of analysis 18.3 Recommendations

Sommario/riassunto

The accurate measurement of additives in food is essential in meeting both regulatory requirements and the need of consumers for accurate information about the products they eat. Whilst there are established methods of analysis for many additives, others lack agreed or complete methods because of the complexity of the additive or the food matrix to which such additives are commonly added.Analytical methods for food additives addresses this important problem for 26 major additives. In each case, the authors review current research to establish the best available methods and how they sho