

Food Additives: A Quick Guide



What is a food additive?

Ingredients added to a food during processing to help maintain or improve:

- nutritional value
- food safety & freshness
- taste, texture, and/or appearance^{1,2}

Without food additives, we would likely have:

- shorter shelf life of packaged products
- higher food waste
- increased prevalence of malnutrition
- lower quality products (taste, texture, etc.)
- increased foodborne illnesses¹

In the U.S, the Food and Drug Administration (FDA) tracks all food additives in a database and evaluates their safety. FDA regulations also indicates what types of foods certain ingredients can be used in, how much can be used, and how they must be labeled.⁴

Examples of Food Additives to Maintain and/or Improve:

NUTRITION

INGREDIENT What is listed on the label ³	FUNCTION What they are ³	PURPOSE What they do ³	PRODUCT EXAMPLES Where they are found 3
 Thiamin hydrochloride Riboflavin Niacin/Niacinamide Folate/Folic acid Beta carotene Potassium iodide Ferrous sulfate Tocopherol Ascorbic acid 	Vitamins & minerals	Replace vitamins/minerals lost during processing (enrichment) OR Add nutrients lacking in the diet (fortification)	Cereals, baking mixes, pasta, rice
 Sucralose Aspartame Acesulfame potassium Saccharin Stevia leaf extract Monk fruit extract Neotame Thaumatin 	Low calorie sweeteners	Act as sugar substitute to provide sweetness with few or no additional calories ⁵	Beverages, confectionary, desserts
 Psyllium husk Cellulose Guar gum Pectin Inulin Locust bean gum 	Dietary fibers	Increase fiber content (must be identified by FDA to provide a health benefit) ⁶	High fiber products (cereal, snack bars, etc.)



SAFETY / FRESHNESS

INGREDIENT What is listed on the label ³	FUNCTION What they are ³	PURPOSE What they do ³	PRODUCT EXAMPLES Where they are found ³
 Sodium benzoate Sodium nitrite Propionic acid Sorbic acid Potassium sulfite Potassium benzoate 	Preservatives (antimicrobial)	Extend shelf-life by stopping or slowing growth of bacteria or microorganisms	Beverages & cured meats
BHABHTPropyl gallateTocopherolAscorbic acid	Preservatives (antioxidant)	Prevent or delay undesirable changes in color, flavor, texture, or odors	Cereals, baked goods, beverages

TASTE, TEXTURE, OR APPEARANCE

INGREDIENT What is listed on the label ³	FUNCTION What they are ³	PURPOSE What they do ³	PRODUCT EXAMPLES Where they are found ³
 Sodium bicarbonate Monocalcium phosphate Sodium aluminum phosphate Calcium carbonate 	Leavening agents	Promote rising in baked goods	Pancake & baking mixes
Silicon dioxideCalcium silicateAluminum silicate	Anti-caking agents	Prevent clumping, especially in powder or granule form	Powdered drink mixes
 Gelatin Lecithin Casein Mono-and diglycerides Polysorbate Sorbitan monostearate 	Emulsifiers	Prevents separation of oil and water mixtures	Protein shakes, sauces, chocolate
AgarPectinGum arabicGelatinWheyXanthan gum	Stabilizers, thickeners, binders, & texturizers	Provide uniform texture & improve mouth-feel	Pudding mixes, sauces, frozen desserts

For more information on food additive categories and ingredients, visit FDA's Food Ingredients & Packaging webpage.

References:

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 4.Food Insight. What You Should Know About Approved Food Additives. Published Jun 19, 2020. Accessed Nov 22, 2024. https://foodinsight.org/what-you-should-know-about-
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- 6.U.S Food and Drug Administration. Questions and Answers on Dietary Fiber. Updated Jul 25, 2024. Retrieved Nov 22, 2024, from https://www.fda.gov/food/food-labelingnutrition/questions-and-answers-dietary-fiber#beneficial_physiological_effects