

## ROLE OF FOOD ADDITIVES IN MANUFACTURING OF FOOD PRODUCTS

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**Introduction.** Many synthetic detergents, plastic materials, synthetic clothing, cosmetics and medicines quickly appeared in our lives over the past decade. These changes also apply to food. Most of them contain many artificially synthesized compounds - E-additives. Addition Nutritional supplements is an easy and cheap way to give the product an attractive appearance and color, enhance flavor and extend shelf life.

Previously, the names of these chemicals have been written on the labels of products completely, but they took so much space, that it was decided to change the full names of these substances by the letter E (from Europe) with digital codes identified by International Classification System (INS) in 1953. Most food additives are artificial substances, so many of them are toxic and harmful for health.

The secret of our health just is not to acquire or consume products that contain harmful dyes, flavors, preservatives and such cryptic codes "E". Sanitary rules and regulations on the use of food additives were adopted by the Ministry of Health of Ukraine. Production, use and sale of food additives in the state must be carried out with the permission of the Ministry of Health of Ukraine. The list of food additives for use in foodstuffs was adopted by the decision of Cabinet of Ministers of Ukraine dated 4.01.1999 № 12. However, many additives banned in Ukraine may be used in other countries, and it must be considered when the foodstuffs are imported.

The use of food additives relevant for the competitiveness of products improves the appearance, taste, aroma, texture and high resistance products during storage. It is important that supplements made no change in consumer properties of food. Particular attention is paid to how to eliminate the use of appropriate additives to mask signs of poor quality materials, technological defects, damage or reduction in value of raw materials and finished products. Technologists must not use supplements in cases where the appropriate effect can be achieved by technological methods or when they are technically and environmentally inappropriate.

The introduction of new food additives should be reasonable. It may be justified in the absence of other opportunities to conserve natural properties and nutritional value of the product. Food additives may be added to improve the organoleptic properties without changing essence of food, increase shelf life and product stability. However, it is not permissible to mislead consumers, increase risk of harmful effect of product on the people health.

**Conclusions.** According to the World Health Organization 2.2 million people die each year because of unsafe food. Attention to the quality of food is growing in Ukraine. Life and health of people depends largely on the safety and quality of food. Modern consumers are more demanding on the quality of food and they want to be fully confident in the safety of consumed food. Constant control of these supplements' content in foodstuffs must be conducted in order to protect public health.

### References:

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