

CATEGORY,C,20
ACID NEUTRALISER
ACIDITY REDUCER
ACIDITY REGULATOR
ACIDS
ANTI-CAKING AGENT
ANTIOXIDANT
COLOUR
DISSOLVER
EMULSIFIER
ENZYME
EXTRA BODY
FLAVOUR
FLAVOUR IMPROVER
FLOUR IMPROVER
GLAZE
IRON SUPPLEMENT
PRESERVATIVE
RAISING AGENT
REMOVES TRACE METALS
SALT SUBSTITUTE
SEASONING
STABILIZER
THICKENING AGENT
WATER RETAINER
YEAST NUTRIENTS
SWEETENER

Sheet1

EXPLAIN,C,200

REDUCES THE ACIDITY OF THE FOOD OR ITS INGREDIENTS TO A NEUTRAL LEVEL ie. pH 7. CHEMICALS THAT DO THIS ARE CALLED ALKALIS OR BASES. A CHEMICAL CALLED AN ALKALI OR BASE THAT REDUCES THE pH VALUE. A pH OF 7 IS NEUTRAL.

A CHEMICAL CALLED A BUFFER THAT MAINTAINS A SET pH VALUE IN THE FOOD. pH VALUE IS A MEASURE OF ACIDITY.

CHEMICAL WITH A pH VALUE LESS THAN 7, USED TO GIVE FOOD A TANGY OR SHARP FLAVOUR, SUCH AS CITRIC ACID.

CHEMICALS ADDED TO FOOD TO STOP THEM FORMING SOLID BLOCKS OR CAKES. THEY ARE USED IN TABLETS AND CAPSULES.

THESE CHEMICALS PREVENT OIL AND FAT FROM GOING OFF OR RANCID. THEY SLOW DOWN THE NORMAL PROCESSING OF OIL AND FAT.

THERE ARE MANY COLOURS USED IN PROCESSED FOOD. THEY ARE ADDED TO REPLACE COLOUR LOST IN PROCESSING.

ALSO CALLED A SOLVENT. THEY ARE USED DURING PROCESSING TO REMOVE UNWANTED CONSTITUENTS OF A FOOD.

THESE CHEMICALS ALLOW WATER AND OIL TO LIVE TOGETHER IN THE SAME FOOD PRODUCT. WITHOUT THEM THEY WOULD SEPARATE.

THIS CHEMICAL INCREASES THE RATE OF A CHEMICAL REACTION AND IS CALLED A CATALYST. THEY ARE PRESENT IN MANY FOODS.

THESE PRODUCTS EITHER ADD SUBSTANCE OR BULK TO A FOOD OR GIVE IT A FIRMER TEXTURE. THEY ARE CALLED THICKENERS.

CHEMICAL ADMIXTURES USED TO GIVE A PRODUCT A SPECIFIC FLAVOUR THAT IS NOT NORMALLY PRESENT. USUALLY CALLED FLAVOURS.

ADDED TO A PRODUCT TO ENHANCE THE NORMAL FLAVOUR. THE MOST NOTORIOUS IS MSG, MONOSODIUM GLUTAMATE.

CHEMICALS THAT ALLOW BAKERS TO PRODUCE WONDERFULLY LARGE AIRY LOAVES OF BREAD. SLIMMERS WILL NOT ENJOY THEM.

APPLIED TO THE OUTSIDE OF THE PRODUCT BEFORE OR AFTER COOKING TO CREATE A GLOSSY APPEARANCE. CALLED GLAZES.

ADDED BACK INTO FOODS THAT LOSE THEIR NATURAL IRON DURING PROCESSING OR WHERE A BENEFICIAL INGREDIENT IS LOST.

THESE CHEMICALS SLOW DOWN OR STOP THE GROWTH OF HARMFUL FUNGI, BACTERIA AND VIRUSES IN FOODS. CALLED PRESERVATIVES.

CHEMICALS THAT RELEASE GAS DURING COOKING OR PROCESSING TO INCREASE THE SIZE OF THE FINAL PRODUCT. CALLED LEAVENING AGENTS.

CALLED SEQUESTERANTS THESE CHEMICALS ATTACH THEMSELVES TO CERTAIN METALS IN FOOD AND PREVENT THEM FROM BEING ABSORBED.

USED IN FOOD DESIGNED TO LIMIT THE INTAKE OF COMMON TABLE SALT.

MOSTLY NATURAL PRODUCTS TO CREATE A SPECIFIC TASTE IN A FOOD. CALLED FLAVOURINGS.

HELP TO PREVENT THE CONSTITUENT PARTS OF A FOOD FROM SEPARATING. CALLED EMULSIFIERS.

ADDED TO FOOD TO REDUCE A RUNNY TEXTURE. MAINLY FROM NATURAL SOURCES. CALLED GUMS.

ALSO HUMECTANTS THESE CHEMICALS EITHER ABSORB WATER FROM THE ATMOSPHERE OR REDUCE ITS LOSS FROM THE FOOD.

USED IN PROCESSING TO ENSURE ACTIVE YEAST ACTION. CALLED YEAST FEEDS.

ARTIFICIAL REPLACEMENT FOR SUGAR. CALLED SWEETENERS.