

# Glossary

- **PRESERVATIVES:** Preservatives are used to improve the safety of food by controlling the growth of mould, bacteria and yeast that cause food to deteriorate.
- **Benzene :** Benzene is a chemical that is released into the air from emissions from automobiles and burning coal and oil. It is also used in the manufacture of a wide range of industrial products, including chemicals, dyes, detergents, and some plastics.
- **Thickeners :** Thickening agents are substances which, when added to the mixture, increase its Viscosity without substantially modifying its other properties.
- **Anti-caking agents:** Anti-caking agents ensure free movement or flow of particles, e.g. in dried milk or table salt.
- **Anti – foaming agents:** Anti-foaming agents prevent or disperse frothing, e.g. in the production of fruit juices.
- **Glazing agents:** Glazing agents provide a protective coating or sheen on the surface of foods, e.g. confectionary (for appearance and shelf-life).
- **Goiter** = an enlargement of the thyroid gland caused by a lack of iodine
- **Sweeteners**=Sweeteners perform an obvious function. They come in two basic types – “bulk” and “intense”, and are permitted in foods that are either energy-reduced or have no added sugar. They are also sold direct to consumers as “table-top” sweeteners – well-known to dieters and diabetics. **Sweeteners include:**
- **Intense sweeteners**, e.g. saccharin, have a sweetness many times that of sugar and therefore are used in small amounts, e.g. in diet foods, soft drinks, sweetening tablets.
- **Bulk sweeteners**, e.g. sorbitol, have a similar sweetness to sugar and are used at similar levels.
- **Colouring Foodstuffs:** The term 'colouring foodstuffs' has been adopted for colourings that are derived from recognised foods and processed in such a way that the essential characteristics of the food from which they have been derived are maintained.