

Download Food Stabilisers Thickeners And Gelling Agents

Definition. EU Directive 95/2/EC (Feb 1995) provides a definition of the following food additive applications: Emulsifiers are substances which make it possible to form or maintain a homogenous mixture of two or more immiscible phases such as oil and water in a foodstuff. E-numbers are simply the code numbers used to identify food additives that have been shown to be safe and officially approved for use in food across the EU. Thickeners, stabilisers & emulsifiers codes: 400–499; Subranges: 400–409 alginates, 410–419 natural gums, 420–429 other natural agents, 430–439 polyoxyethylene compounds, 440–449 natural emulsifiers, 450–459 phosphates, 460–469 cellulose compounds, 470–489 fatty acids & compounds, 490–499 others. Thickeners and Vegetable Gums. Thickening agents, or thickeners, are substances that are added to food preparations for increasing their viscosity without changing other properties like taste.