

Overview

This standard is about the principles of functional food additives in food technology. It is about understanding the use of additives in food processing, to maintain the quality of foods and delay deterioration.

This standard is for you if you need a broad understanding of the science and food technology of additive groups and their application. You need to understand the function of additive groups. You need to know how food additives are approved and coded in the UK and EU.

Performance criteria

You must be able to:

See

IMPPM110S Carry out process control of production in food manufacture

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Knowledge and understanding

You need to know and understand:

- 1 the important role played by food additives to delay food deterioration and sustain visual appearance and texture of food
- 2 what the relative size and value of the food additives market is in the UK compared to Europe
- 3 the purpose, chemical and physical characteristics and usage of the Acid group of additives to flavour and preserve foods
- 4 the use of citric, malic, tartaric and lactic acids as food additives, and their natural occurrence in foods
- 5 the purpose, chemical and physical characteristics and usage of the Anticaking agent group of additives to prevent lumps forming in powdered foods
- 6 the purpose, chemical and physical characteristics and usage of the Antioxidant group of additives to prevent oxidation and particularly fat rancidity in foods
- 7 the purpose, chemical and physical characteristics and usage of the Buffer group of additives to control pH in foods
- 8 the purpose, chemical and physical characteristics and usage of the Enzyme group of additives to control reactions within foods
- 9 the purpose, chemical and physical characteristics and usage of the Firming and Crisping agent group of additives to control texture foods
- 10 the purpose, chemical and physical characteristics and usage of the Humectant group of additives to aid moisture retention in foods
- 11 the purpose, chemical and physical characteristics and usage of the Nutritive group of additives to improve vitamin, mineral or protein content of foods
- 12 what the legal requirements and the common commercial practices are for the fortification of foods in the UK
- 13 the purpose, chemical and physical characteristics and usage of the preservative group of additives to prevent or delay food spoilage
- 14 the use of sulphur based, sorbic, propanoic, and nitrate based preservatives as food additives
- 15 the purpose, chemical and physical characteristics and usage of the Sequestrant group of additives, especially organic acids and EDTA, to bind metals in order to prevent their reaction with other food components
- 16 how food additives used in the UK are approved, reviewed and numbered by the UK and European Union
- 17 the sensitivities surrounding the use and consumption of food additives in the UK

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