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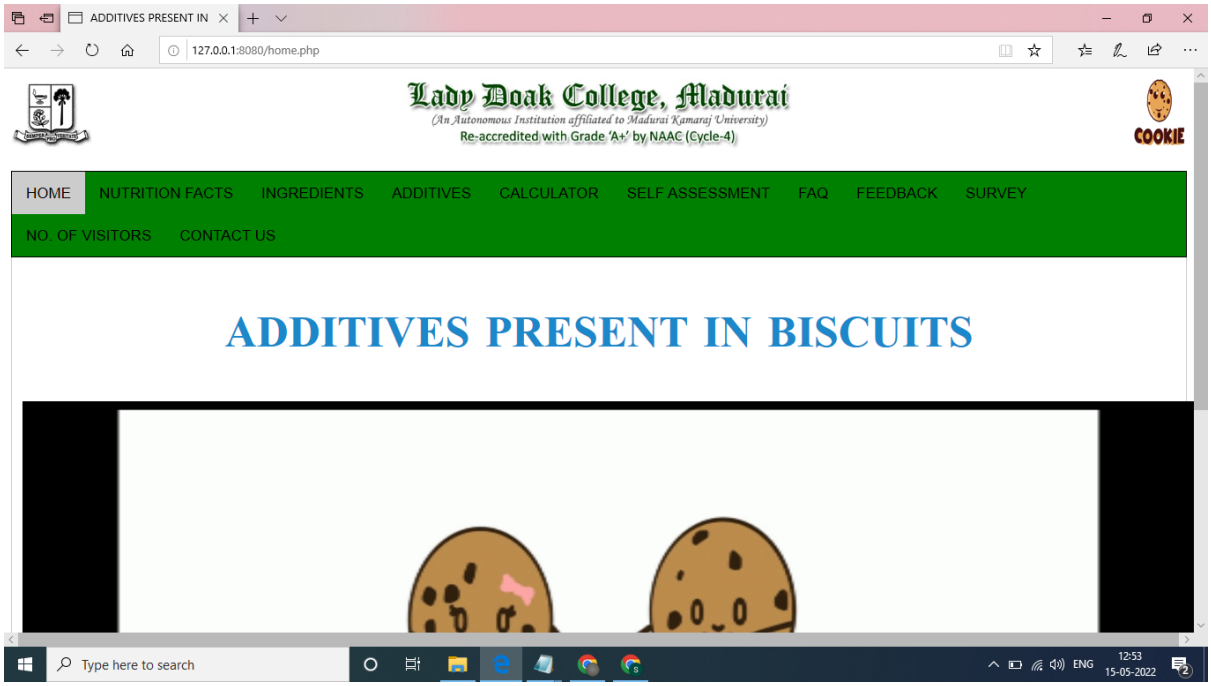


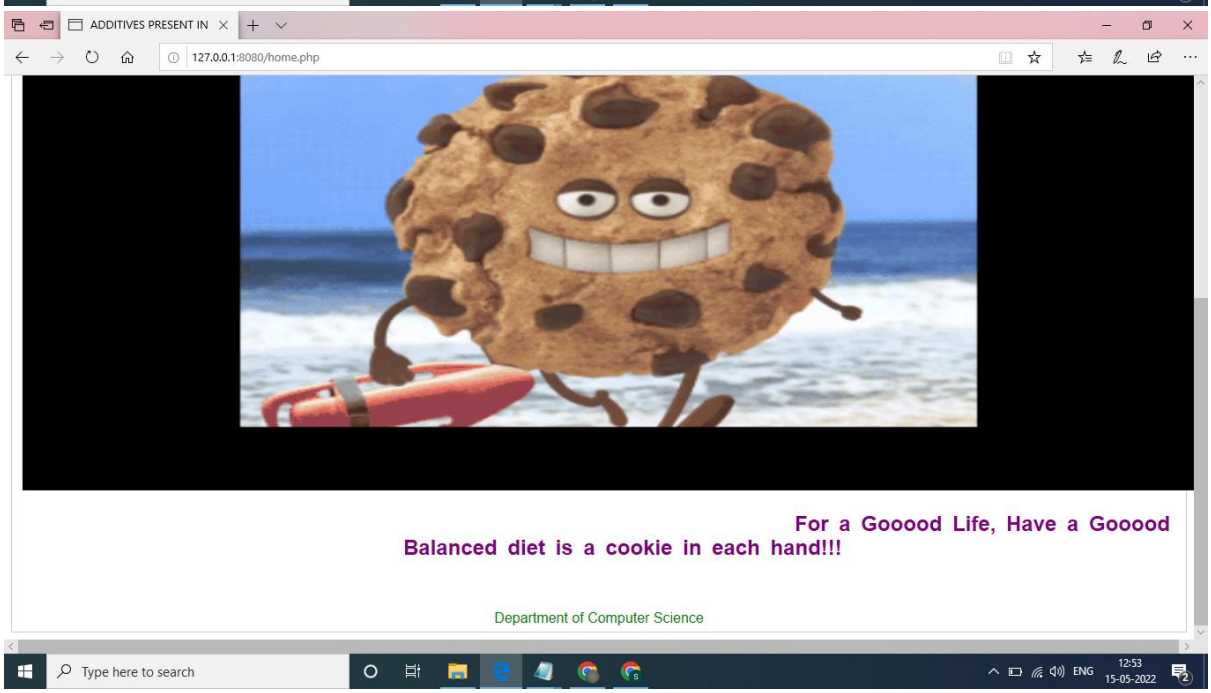


## Nutrition Tab:

### Carbohydrates:

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COOKIE

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# NUTRITIONAL FACTS

- CARBOHYDRATES
- FATS
- SUGAR
- ENERGY
- DIETARY FIBER
- SATURATED FATTY ACIDS

## CARBOHYDRATES

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- POLY UNSATURATED FATTY ACIDS
- TRANS FATTY ACIDS

Carbohydrates are one of the three macronutrients. They are also known as saccharides or carbs. It provides energy for the body

Each gram of carbohydrates provides 4 calories. The body breaks down the carbohydrates into glucose, which is the primary source for the brain and muscles.

The Food and Drug Administration recommends that people get 275g of carbohydrate each day in a 2000 calorie diet.

### CARBOHYDRATE IN FOODS OCCURS IN VARIOUS FORMS, INCLUDING THE FOLLOWING:

#### DIETARY FIBER :

- It is a type of carbohydrate that the body cannot easily digest. It is naturally found in vegetables and fruits, nuts,beans and whole grains.

#### TOTAL SUGAR

- It is a type of carbohydrate, where the body easily digests and absorbs the sugars.
- It includes sugars that occur normally in foods such as dairy products.
- It also includes added sugars which are commonly found in baked goods,desserts, and sweets.

#### SUGAR ALCOHOLS

- It is a type of carbohydrate, where the body does not get fully absorbed.
- They have fewer calories than sugar and have a sweet taste.
- They are added to foods as reduced calorie sweeteners, such as in chewing gum, baked goods and sweets.

#### CHEMISTRY

- The chemical structure of carbohydrates contain carbon,hydrogen and oxygen atoms.

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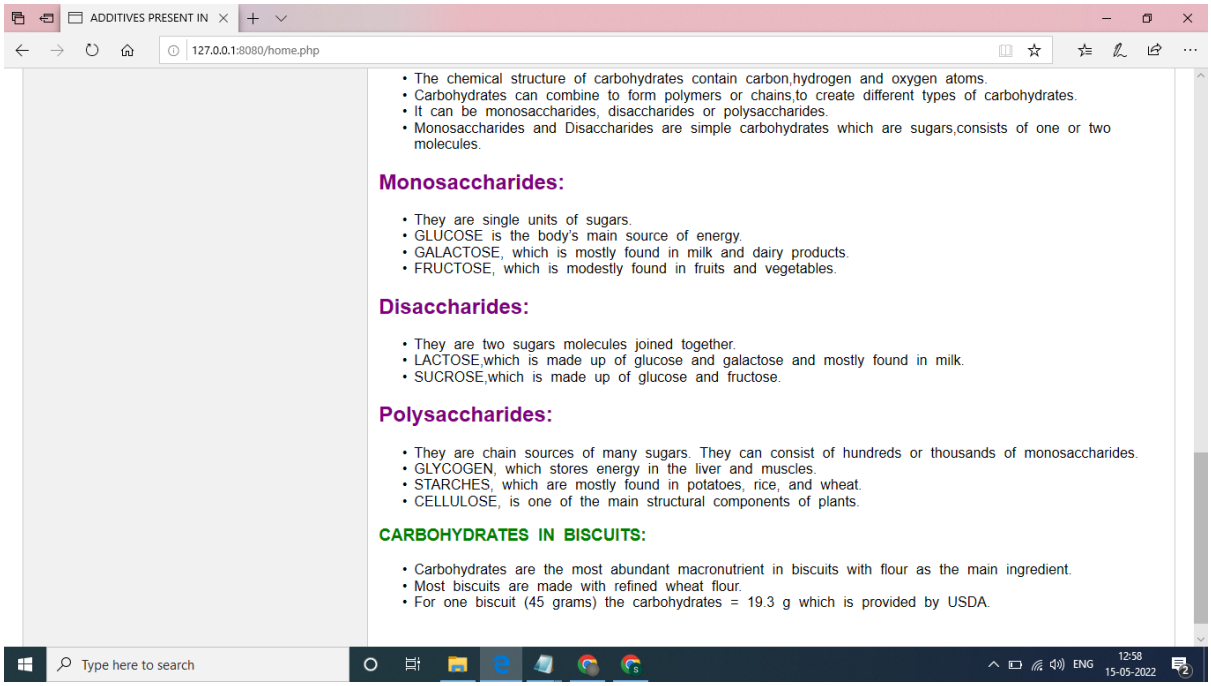
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• The chemical structure of carbohydrates contain carbon,hydrogen and oxygen atoms.
• Carbohydrates can combine to form polymers or chains,to create different types of carbohydrates.
• It can be monosaccharides, disaccharides or polysaccharides.
• Monosaccharides and Disaccharides are simple carbohydrates which are sugars,consists of one or two molecules.
Monosaccharides:
• They are single units of sugars.
• GLUCOSE is the body's main source of energy.
• GALACTOSE, which is mostly found in milk and dairy products.
• FRUCTOSE, which is modestly found in fruits and vegetables.
Disaccharides:
• They are two sugars molecules joined together.
• LACTOSE,which is made up of glucose and galactose and mostly found in milk.
• SUCROSE,which is made up of glucose and fructose.
Polysaccharides:
• They are chain sources of many sugars. They can consist of hundreds or thousands of monosaccharides.
• GLYCOGEN, which stores energy in the liver and muscles.
• STARCHES, which are mostly found in potatoes, rice, and wheat.
• CELLULOSE, is one of the main structural components of plants.
CARBOHYDRATES IN BISCUITS:
• Carbohydrates are the most abundant macronutrient in biscuits with flour as the main ingredient.
• Most biscuits are made with refined wheat flour.
• For one biscuit (45 grams) the carbohydrates = 19.3 g which is provided by USDA.
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# Fats:

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Know Your Nutrition
NUTRITIONAL FACTS
CARBOHYDRATES
FATS
SUGAR
ENERGY
DIETARY FIBER
SATURATED FATTY ACIDS
MONO UNSATURATED FATTY ACIDS
POLY UNSATURATED FATTY ACIDS
Fats
Fats are important macronutrients. It is essential for several body functions. It is an energy source and it also protects the skeleton and nerves. Fats have 9 calories per gram.
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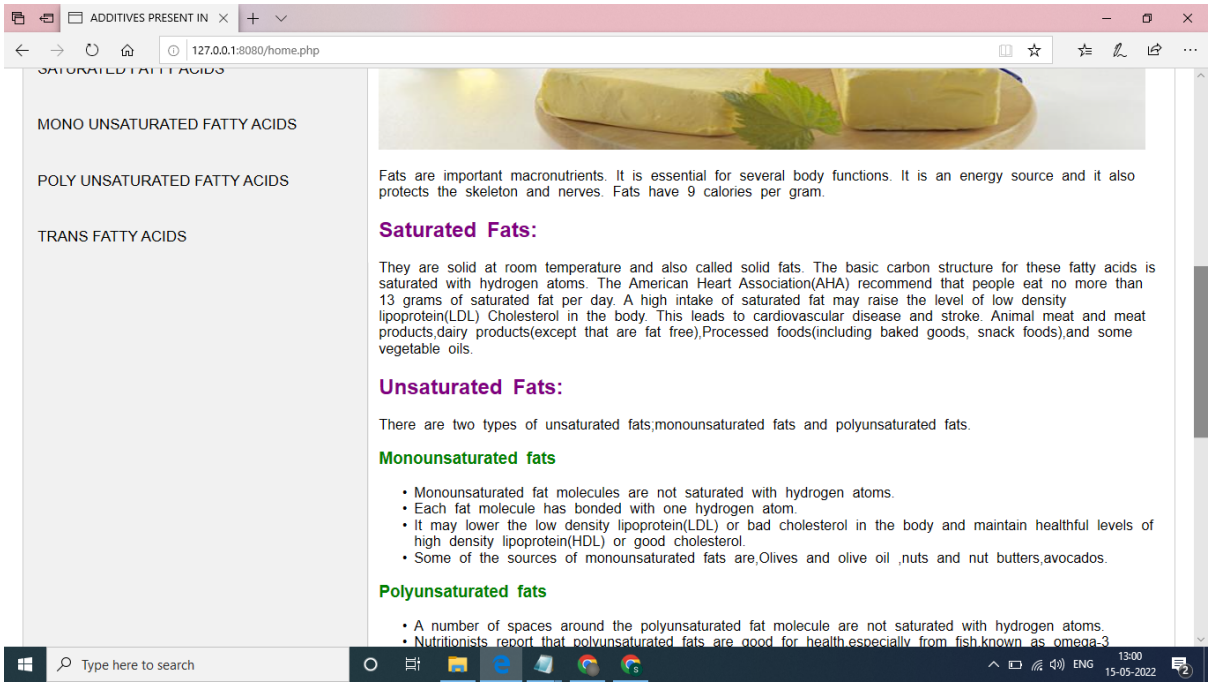
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MONO UNSATURATED FATTY ACIDS
POLY UNSATURATED FATTY ACIDS
TRANS FATTY ACIDS
Fats are important macronutrients. It is essential for several body functions. It is an energy source and it also protects the skeleton and nerves. Fats have 9 calories per gram.
Saturated Fats:
They are solid at room temperature and also called solid fats. The basic carbon structure for these fatty acids is saturated with hydrogen atoms. The American Heart Association(AHA) recommend that people eat no more than 13 grams of saturated fat per day. A high intake of saturated fat may raise the level of low density lipoprotein(LDL) Cholesterol in the body. This leads to cardiovascular disease and stroke. Animal meat and meat products,dairy products(except that are fat free),Processed foods(including baked goods, snack foods),and some vegetable oils.
Unsaturated Fats:
There are two types of unsaturated fats;monounsaturated fats and polyunsaturated fats.
Monounsaturated fats
• Monounsaturated fat molecules are not saturated with hydrogen atoms.
• Each fat molecule has bonded with one hydrogen atom.
• It may lower the low density lipoprotein(LDL) or bad cholesterol in the body and maintain healthful levels of high density lipoprotein(HDL) or good cholesterol.
• Some of the sources of monounsaturated fats are,Olives and olive oil ,nuts and nut butters,avocados.
Polyunsaturated fats
• A number of spaces around the polyunsaturated fat molecule are not saturated with hydrogen atoms.
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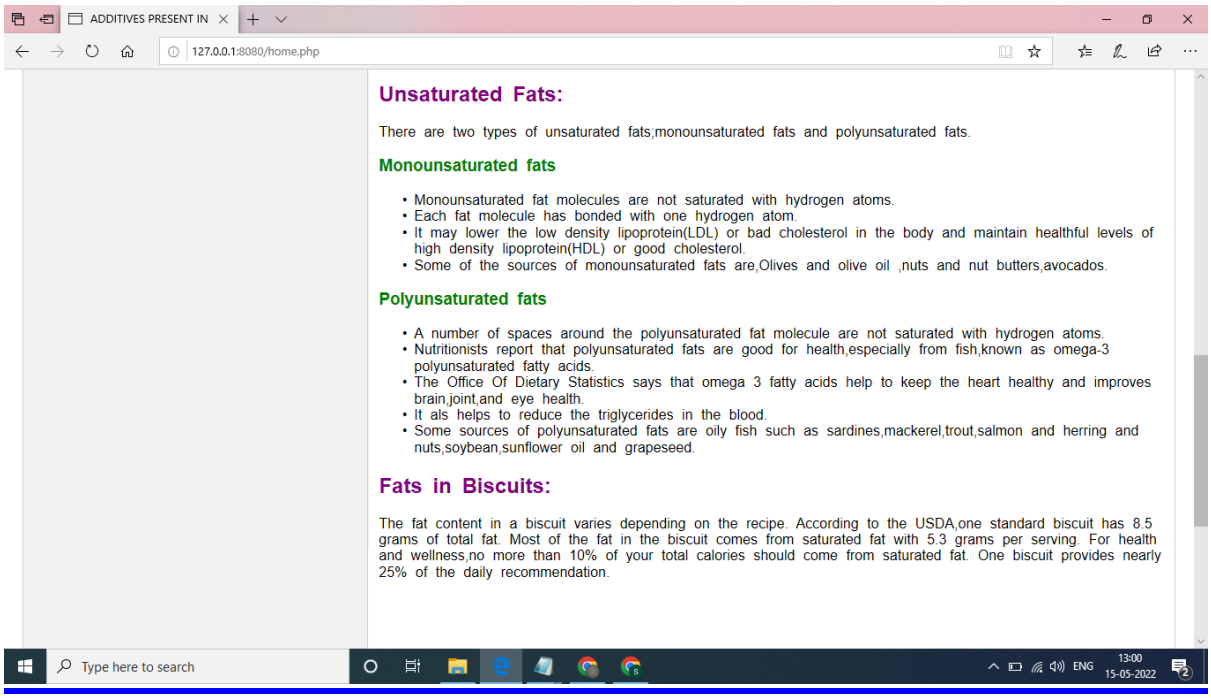
ADDITIVES PRESENT IN
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• Some of the sources of monounsaturated fats are,Olives and olive oil ,nuts and nut butters,avocados.
Polyunsaturated fats
• A number of spaces around the polyunsaturated fat molecule are not saturated with hydrogen atoms.
• Nutritionists report that polyunsaturated fats are good for health,especially from fish,known as omega-3 polyunsaturated fatty acids.
• The Office Of Dietary Statistics says that omega 3 fatty acids help to keep the heart healthy and improves brain,joint,and eye health.
• It als helps to reduce the triglycerides in the blood.
• Some sources of polyunsaturated fats are oily fish such as sardines,mackerel,trout,salmon and herring and nuts,soybean,sunflower oil and grapeseed.
Fats in Biscuits:
The fat content in a biscuit varies depending on the recipe. According to the USDA,one standard biscuit has 8.5 grams of total fat. Most of the fat in the biscuit comes from saturated fat with 5.3 grams per serving. For health and wellness,no more than 10% of your total calories should come from saturated fat. One biscuit provides nearly 25% of the daily recommendation.
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# Sugar

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# NUTRITIONAL FACTS

- CARBOHYDRATES
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- MONO UNSATURATED FATTY ACIDS
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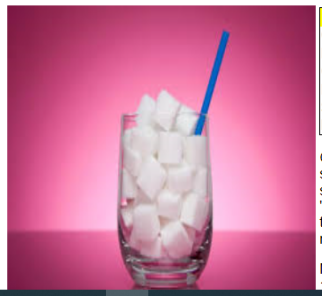
- TRANS FATTY ACIDS

## SUGARS

Simple sugars are monosaccharides, containing only one saccharide, while complex sugars contain two, making them disaccharides.

Each disaccharide is composed of a carbon ring of three to seven carbons, bonded to hydrogen, oxygen, and/or other carbon groups. A list of common sugars is shown below.



| NAME | CHEMICAL FORMULA |
|---|---|
| Glucose | C6H12O6(monosaccharides) |
| Fructose | C6H12O6(monosaccharides) |
| Galactose | C6H12O6(monosaccharides) |
| Lactose | C12H22O11(disaccharide: glucose + galactose) |
| Sucrose | C12H22O11 (disaccharide: glucose + fructose) |
| Maltose | C12H22O11(disaccharide: glucose + glucose) |

Glucose, fructose, and galactose are isomers, meaning that they share thesame chemical formula, but not the same molecular structure. These different structures produce different levels of "sweetness" when eaten, as they bond to taste receptors on the tongue differently according to their structures. Lactose, sucrose, and maltose are also isomers.

Maximum amount of sugars have to in all biscuits is 2.2 g per 100g •β-D-fructofuranosyl α-D-glucopyranoside is the chemical for

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- MONO UNSATURATED FATTY ACIDS
- POLY UNSATURATED FATTY ACIDS
- TRANS FATTY ACIDS

structure. These different structures produce different levels of "sweetness" when eaten, as they bond to taste receptors on the tongue differently according to their structures. Lactose, sucrose, and maltose are also isomers.

Maximum amount of sugars have to in all biscuits is 2.2 g per 100g •β-D-fructofuranosyl α-D-glucopyranoside is the chemical for sugar

### What type of sugar is in biscuits?

It is a disaccharide composed of two monosaccharides, a molecule of glucose joined to a molecule of fructose. Sugar is used in biscuit formulations in a granulated or powder form.

- Powdered sugar 60 µm
- Caster sugar 150–450 µm
- Granulated sugar 250–1050 µm

### Role of sugars in biscuits:

- Sugar is used in biscuit formulations in a granulated or powder form.
- Sugar gives sweetness, but it is also important in developing the texture of the biscuit.
- Dissolved sugar tends to inhibit starch gelatinisation and gluten formation and creates a biscuit with a more tender texture.

### Substitute for sugar in biscuits:

- Honey
- Molasses
- Maple syrup
- Fruit concentrates

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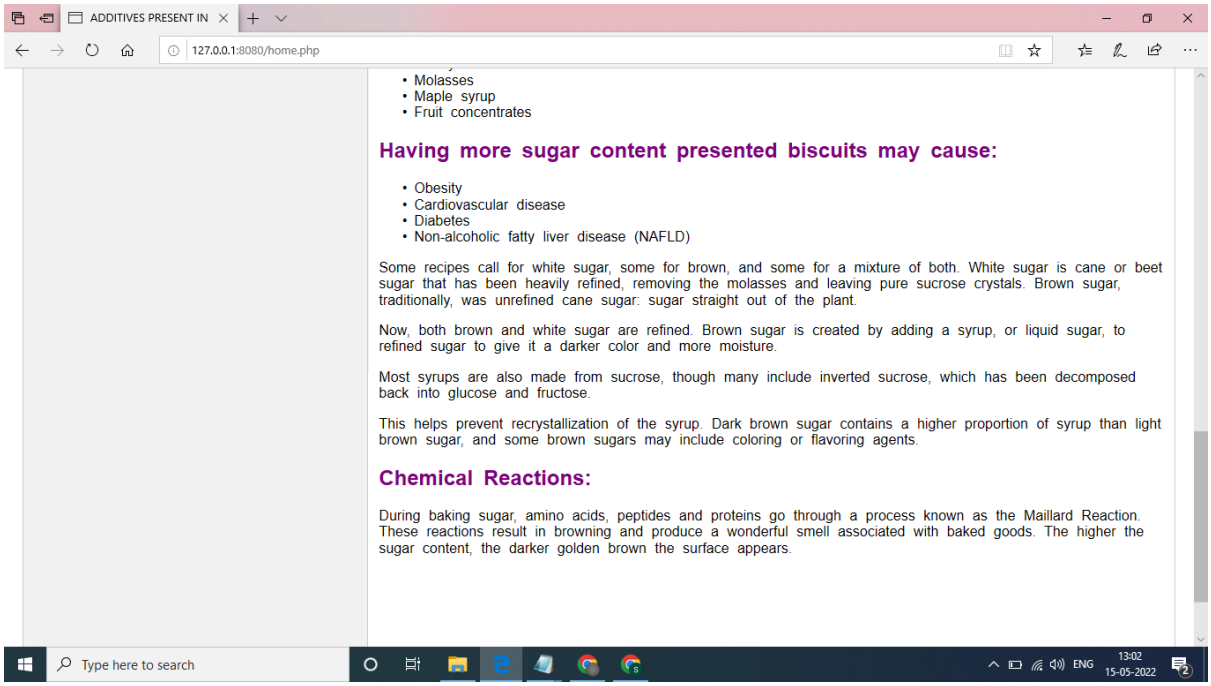


# Energy:

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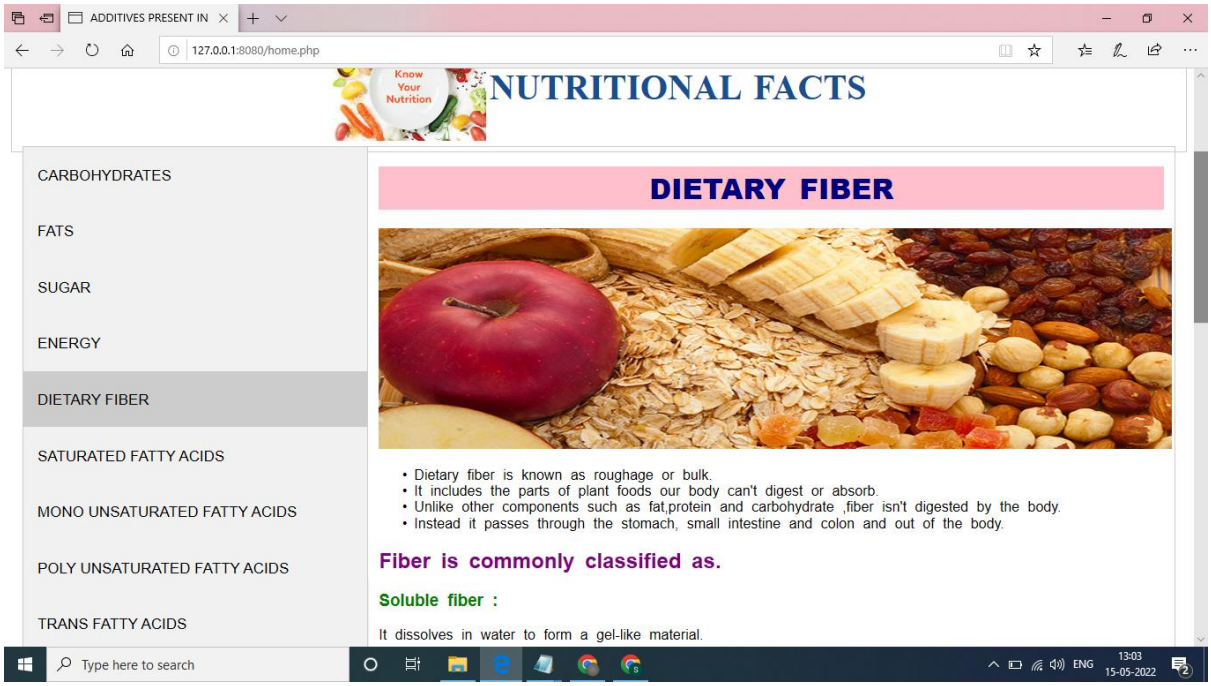
# Dietary Fiber:



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SATURATED FATTY ACIDS

MONO UNSATURATED FATTY ACIDS

POLY UNSATURATED FATTY ACIDS

TRANS FATTY ACIDS

- Dietary fiber is known as roughage or bulk.
- It includes the parts of plant foods our body can't digest or absorb.
- Unlike other components such as fat,protein and carbohydrate ,fiber isn't digested by the body.
- Instead it passes through the stomach, small intestine and colon and out of the body.

## Fiber is commonly classified as.

### Soluble fiber :

It dissolves in water to form a gel-like material.

Source : Oats, peas, beans, apples, citrus fruits, carrots, barley and psyllium.

### Insoluble fiber :

It does not dissolve in water.

Source : Whole-wheat flour, wheat bran, nuts, beans and vegetables such as cauliflower, green beans and potatoes.

## Health Benefits :

- Lowering blood cholesterol - helps lowering the total blood cholesterol levels by lowering low-density lipoprotein, or "bad," cholesterol levels.
- Aids in achieving healthy weight
- Stabilizing glucose – which is important for diabetic conditions.
- Helps in bowel movements ,so it can be of benefit for those who struggle with constipation or irregular stools.
- Reducing our risk of other conditions (such as heart disease and some cancers).
- Increasing dietary fiber intake is associated with reduced risk of dying from cardiovascular disease and all cancers.

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It does not dissolve in water.

Source : Whole-wheat flour, wheat bran, nuts, beans and vegetables such as cauliflower, green beans and potatoes.

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- Reducing our risk of other conditions (such as heart disease and some cancers).
- Increasing dietary fiber intake is associated with reduced risk of dying from cardiovascular disease and all cancers.
- High fiber keeps the digestive system healthy.

## Side effects :

- Eating more than 70 g of fiber a day can cause side effects and some may experience these after just 40 g.
- High consumption of fiber can cause nutrient deficiencies, because it can interfere with the body's ability to absorb essential nutrients.

## Fiber daily recommendations for adults by Institute of Medicine

| Adults | Age 50 and younger | Age 51 and older |
|---|---|---|
| Men | 38 grams | 30 grams |
| Women | 28 grams | 21 grams |

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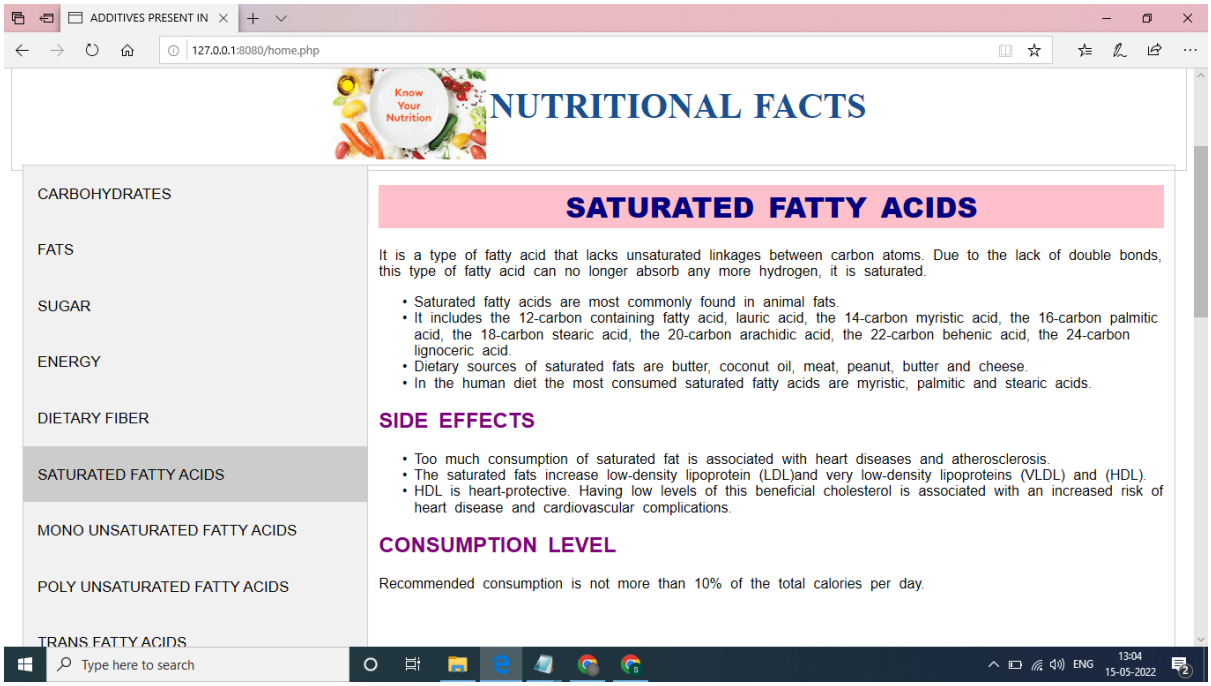
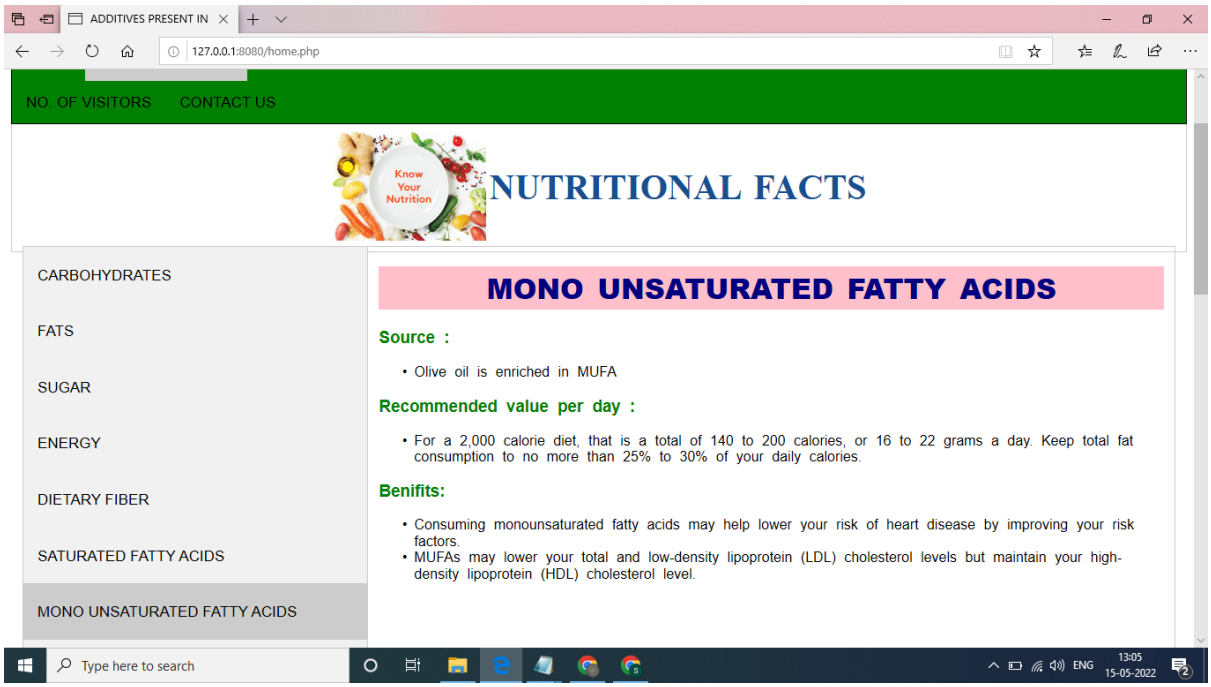
# Saturated Fatty Acids:




# Mono Unsaturated Fatty Acids:

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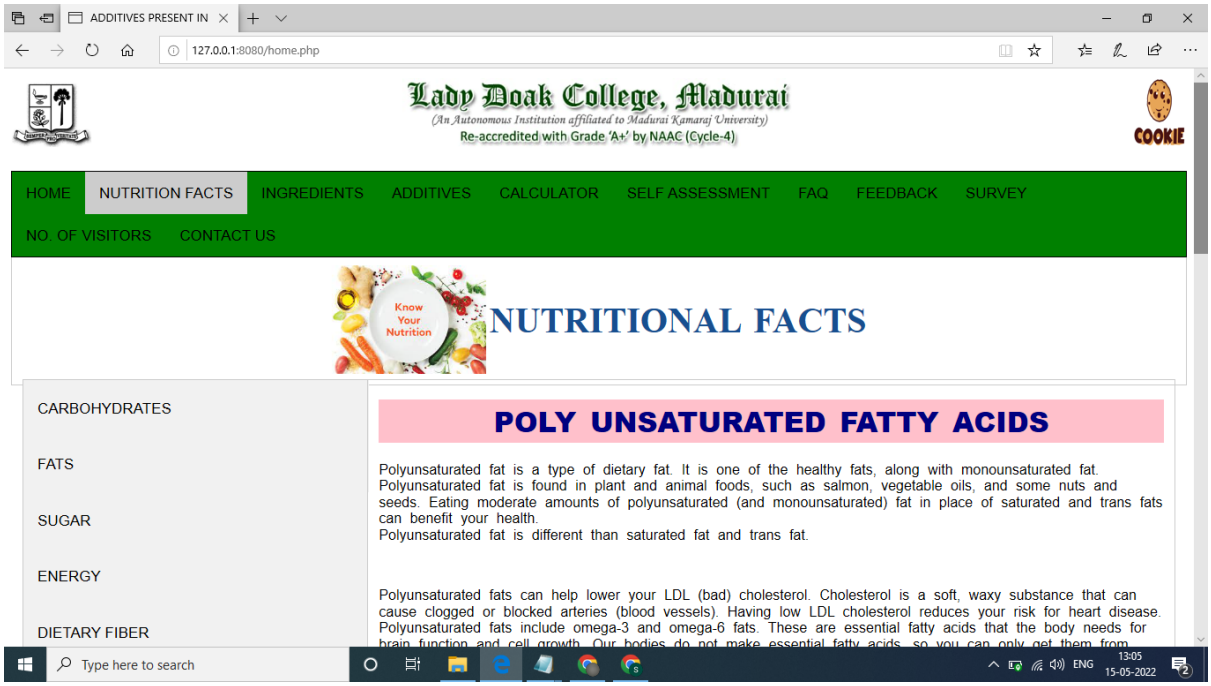
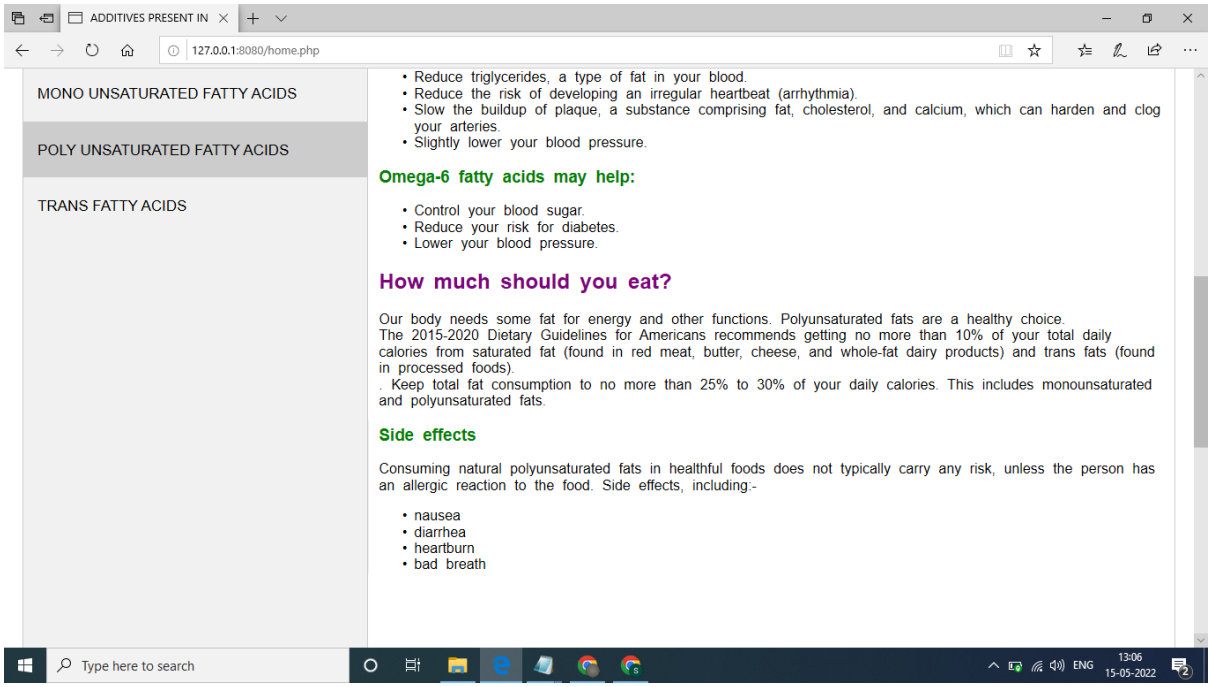
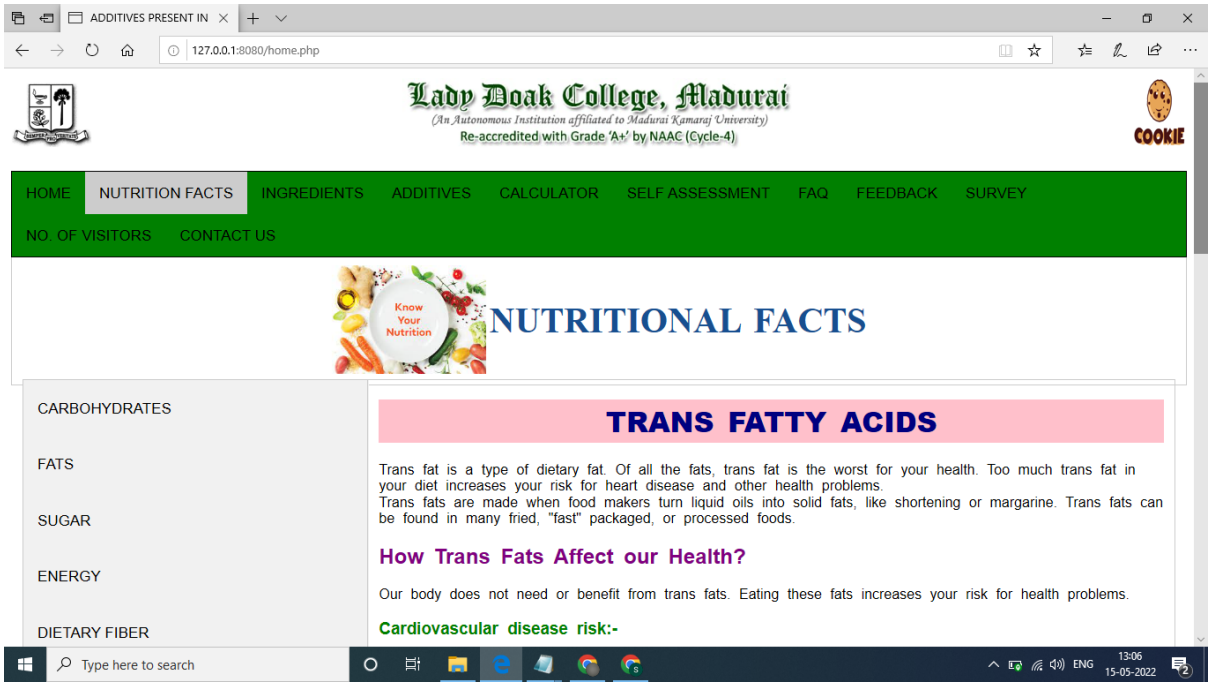
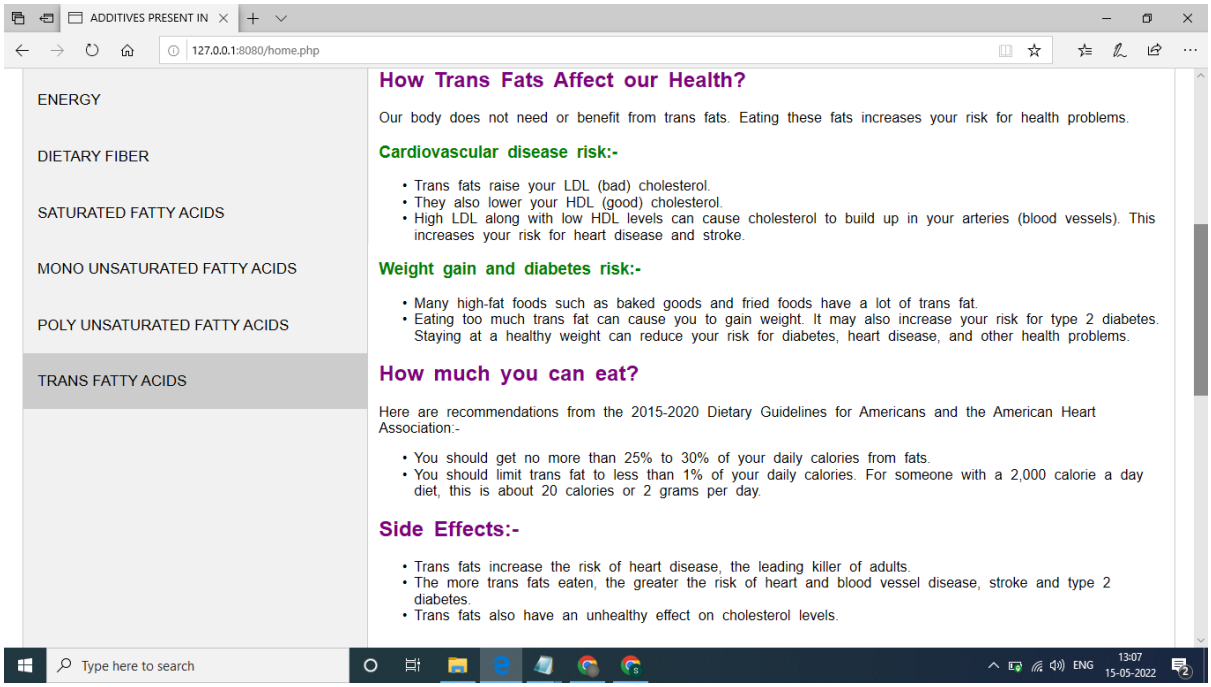



# Trans Fatty Acids:




# Ingredients Tab

## Wheat:

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COOKIE

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WHEAT | EDIBLE VEGETABLE OIL | MILK SOLIDS | INVERT SYRUP

## WHEAT

- White wheat flour is the largest ingredient in nearly all biscuits. It is made from wheat grains by removing the brown surface coating (the bran) and the little yellow embryo and reducing the particle size to a fine powder.
- The principle ingredient of biscuits is wheat flour. Wheat flour contains proteins including gliadin and glutenin. In the presence of water, these proteins combine to form gluten.
- The formation of the gluten, its strength and elasticity are largely determined by the flour specification, recipe and mixing and forming processes.
- Starch is the main component of wheat flour. It represents almost all of the carbohydrate content and around 80% of the total energy content of wheat flour.
- The percentage of protein determines the flour strength. A dough made from strong flour with a high protein content, is extensible and can be

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may be molded or a soft, high fat dough which may be deposited on the baking band and when baked, gives a tender cookie.

## HEALTH BENIFITS

- **High in nutrients and fiber:**Whole wheat contains several important nutrients, such as:
  Fiber which aids in digestion
  Vitamins such as Vitamin B, niacin, thiamine, and folate
  Minerals such as zinc, iron, phosphorus, manganese, and magnesium
  Protein
  Antioxidants such as phytic acid, ferulic acid, and sulfur Compounds
  Plant compounds, which help in preventing several diseases, such as polyphenols, stanols, and sterols.
- **Decreased risk of heart disease:**It has been found that 28 grams of whole grains daily can lower the risk of heart disease by 22%.
- **Decreased risk of stroke:**Eating whole grains every day has been found to lower the risk of stroke by 14%. than those eating the fewest.
- **Decreased risk of obesity:**Fiber-rich foods cause early satiety (feeling full), which prevents overeating. Hence, high-fiber diets are recommended for weight loss.
- **Decreased risk of type 2 diabetes:** Fiber-rich grains help with weight control and prevent obesity, which are risk factors for diabetes. Magnesium, a mineral grain, helps the body metabolize carbs in the body.
- **Aids in digestion:**The fiber in grains can support healthy digestion by adding bulk to stools, prevents constipation, and helps eliminate bad gut bacteria.
- **Reduce chronic inflammation:**Grains can help reduce inflammation and reduce the risk of complications occurring due to chronic inflammatory diseases.

### Allergies and Side-Effects of Wheat

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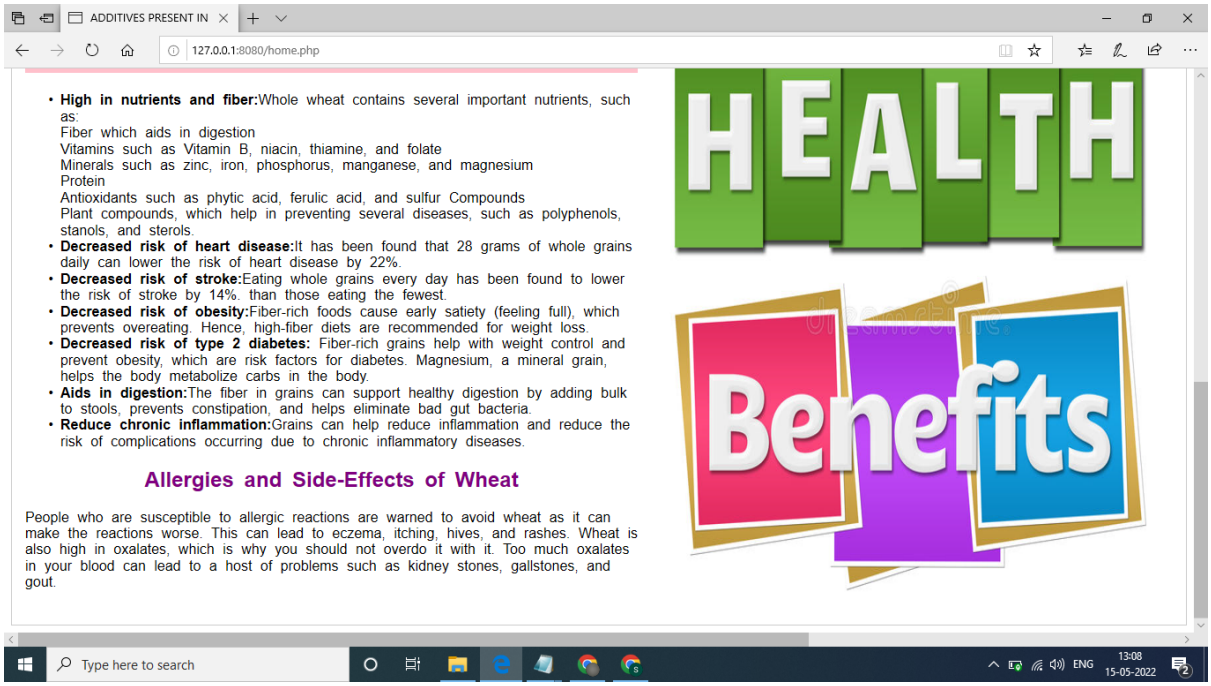
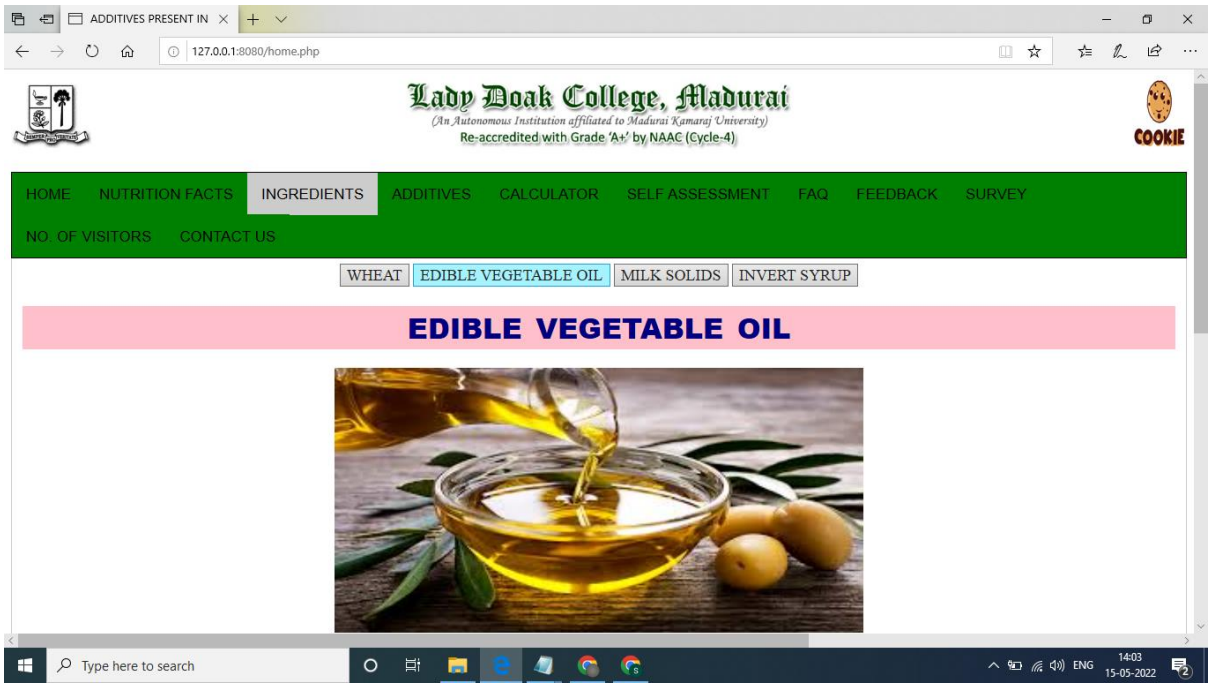



# Edible Vegetable Oil:



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### Healthier edible vegetable oil:

- It is the healthier cooking oils that can withstand higher cooking temperatures.
- They contain various unsaturated fatty acids, antioxidants, and other compounds.

### Recommended value per day:

- The average adult needs about 2,000 calories per day.
- In a 2,000 calorie diet,women can have 5 to 6 teaspoons of oil a day. Men can have 6 to 7 teaspoons.

### Health effects:

- On using more edible vegetable oil under high temperature increases the transfat which raise the LDL cholesterol and lower HDL(good) cholesterol.
- The unsaturated fats found in vegetable oils,when they are heated,tend to oxidize which can trigger inflammation,a known risk factor for making blood-vessel plaques unstable enough to cause a heart attack.

### Mono unsaturated fatty acid:(MUFA)

Source : olive oil is enriched in MUFA

### Recommended value per day:

For a 2,000 calorie diet,that is a total of 140 to 200 calories,or 16 to 22 grams a day. Keep total fat consumption to no more than 25% to 30% of your daily calories

### Benefits:

- Consuming monounsaturated fatty acids may help lower your risk of heart disease by improving your risk factors.
- MUFAs may lower your total and low-density lipoprotein(LDL) cholesterol levels but maintain your high-density lipoprotein(HDL) cholesterol level.

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# Milk Solids:

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WHEAT | EDIBLE VEGETABLE OIL | MILK SOLIDS | INVERT SYRUP

## MILK SOLIDS

Milk is extremely nutritional and has a lot of healthy benefits, it is primarily intended for children. Some people are born with lactose-intolerance, while most people acquire it as they get older. Milk is primarily intended for children. This can be seen in nature, as every mammal species stops feeding their young with breast milk after some time.But milk is not only important because of its health benefits.

**There are many reasons why milk in general is one of the most important ingredients in today's world. Milk is what gives our favourite biscuits their texture, their taste and their colouring.**

- Milk has been used in biscuits since forever, but with the improvements in milk technology, the biscuit industry has adapted and changed the type of ingredients used.
- At first there was fresh liquid milk, then whole milk powder, then skimmed milk powder, then whey powder and finally lactose.

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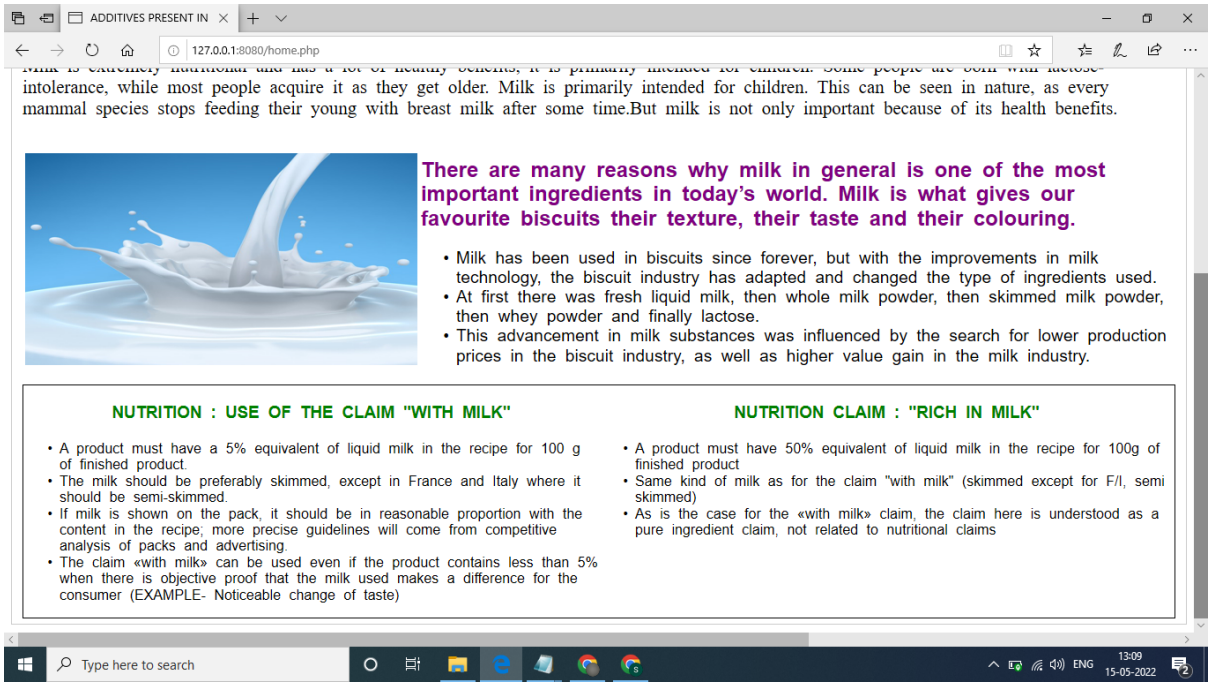


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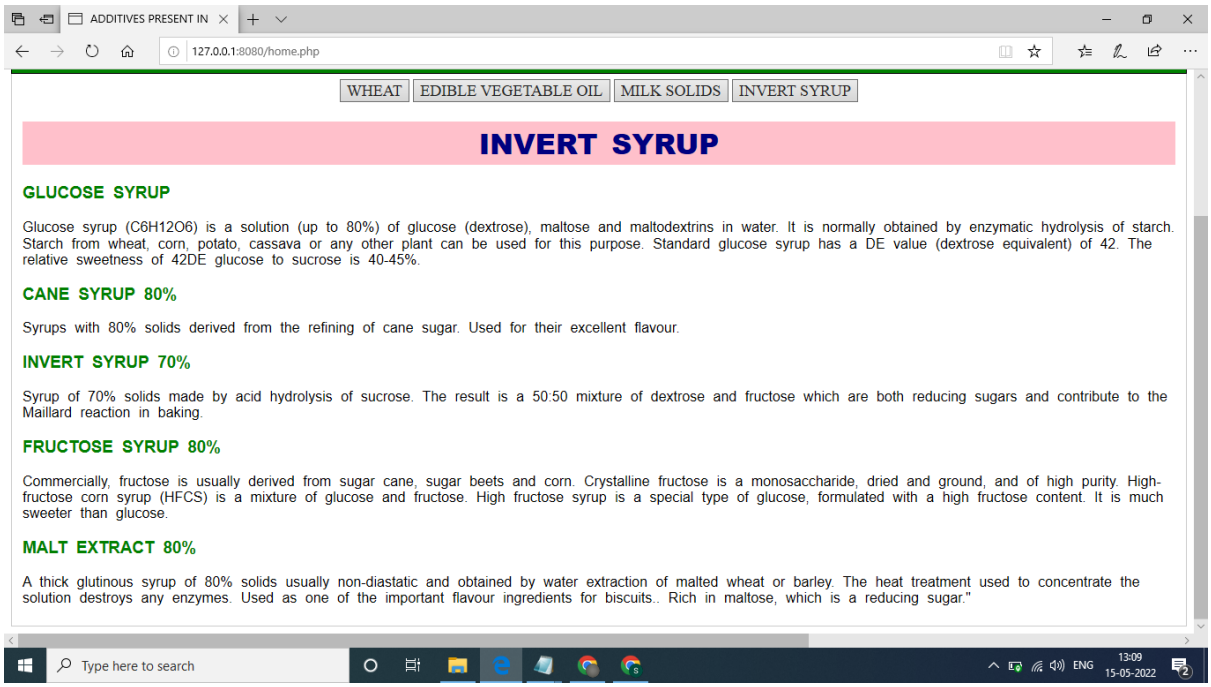


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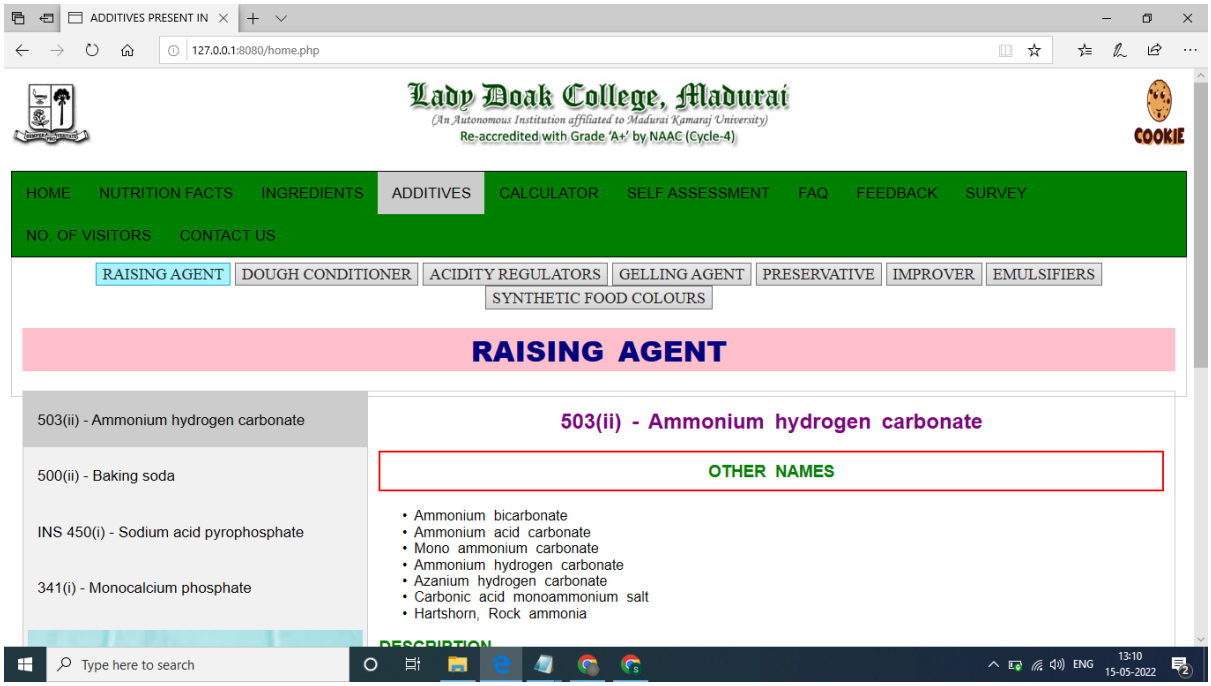
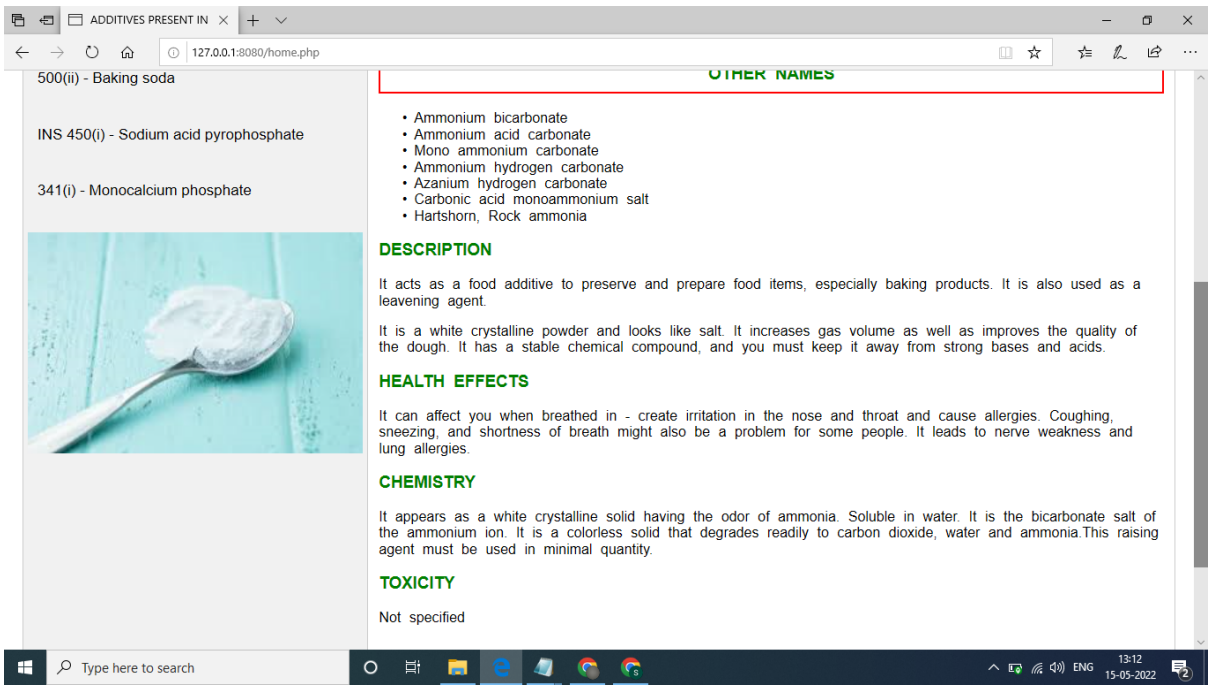
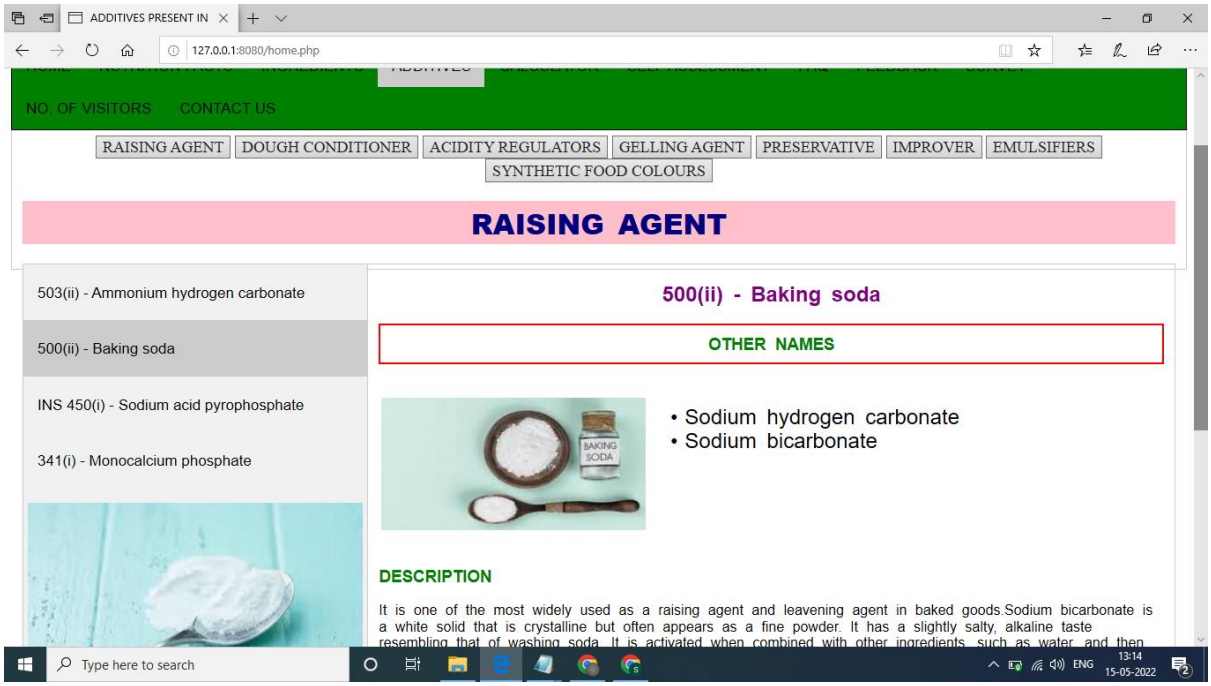
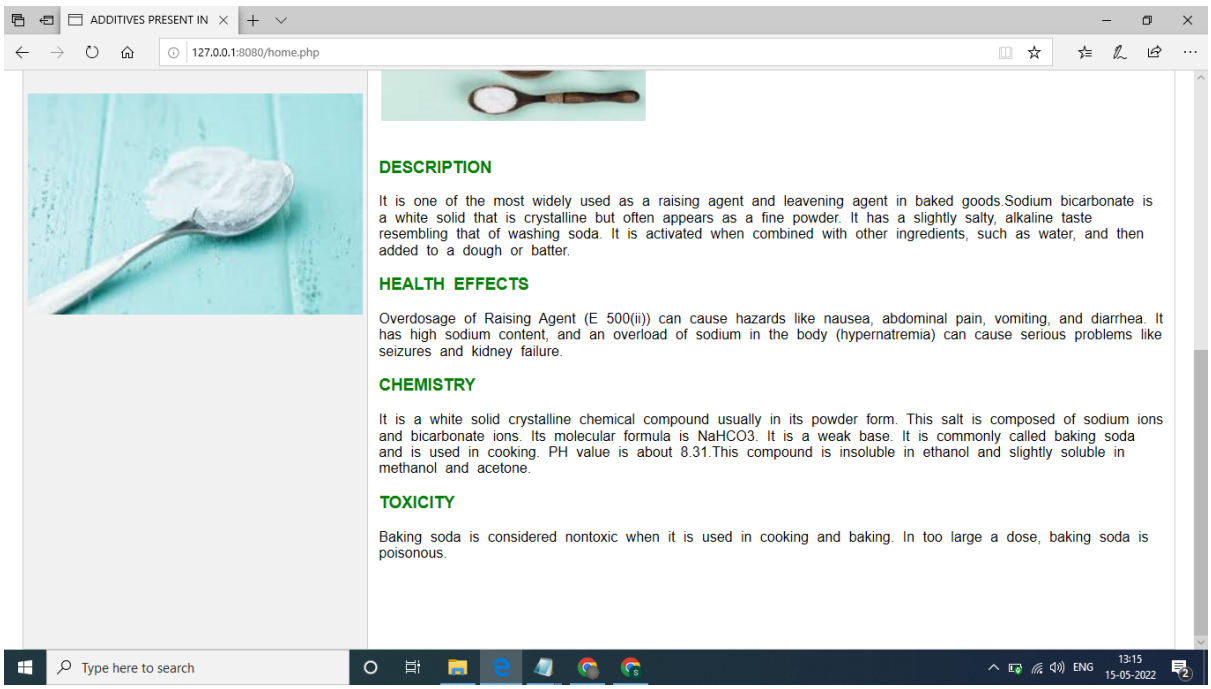


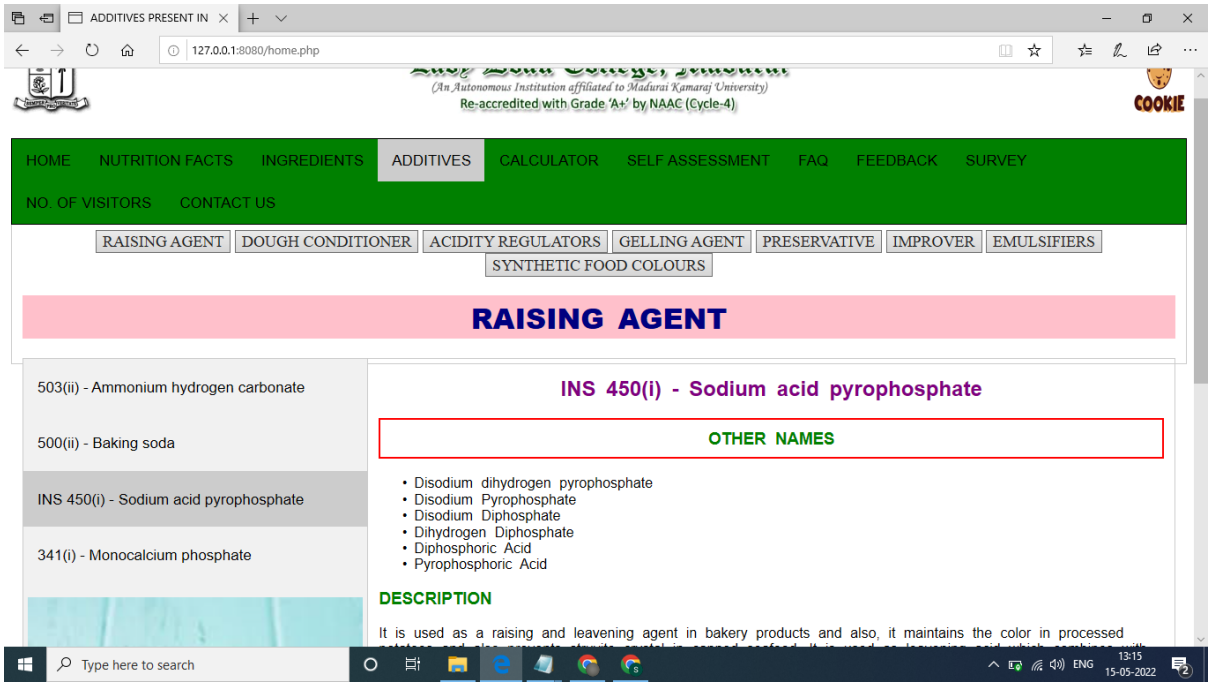




# 500(ii) - Baking soda

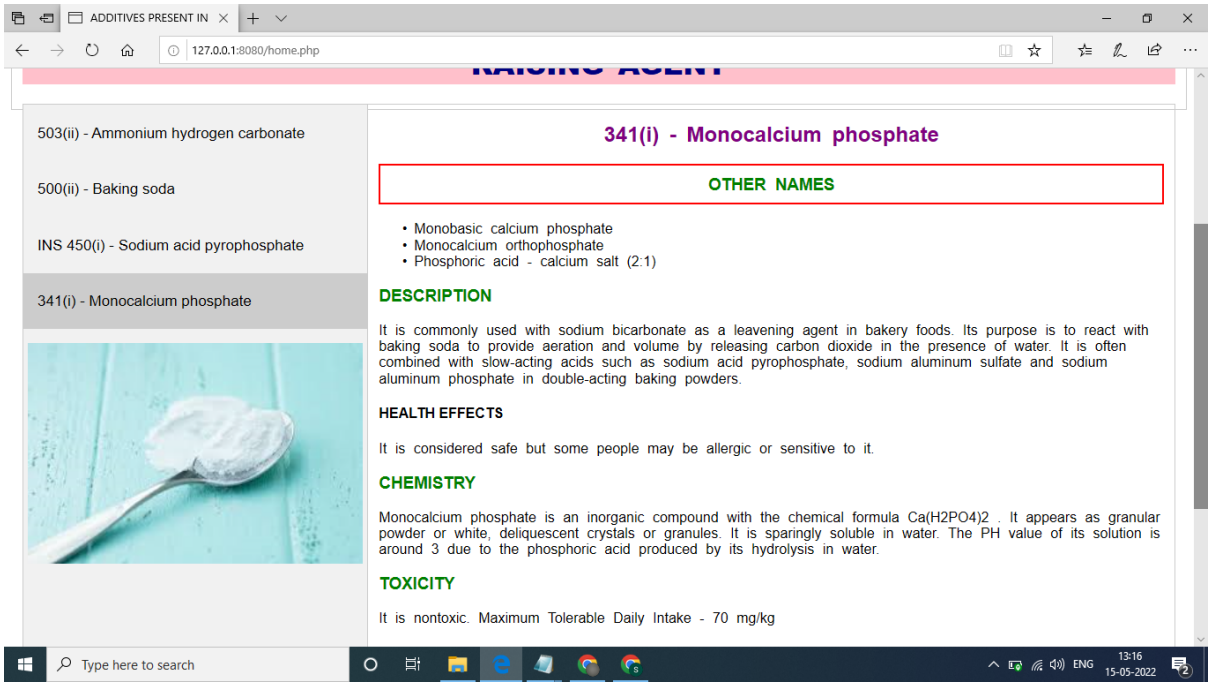



# INS 450(i) - Sodium acid pyrophosphate

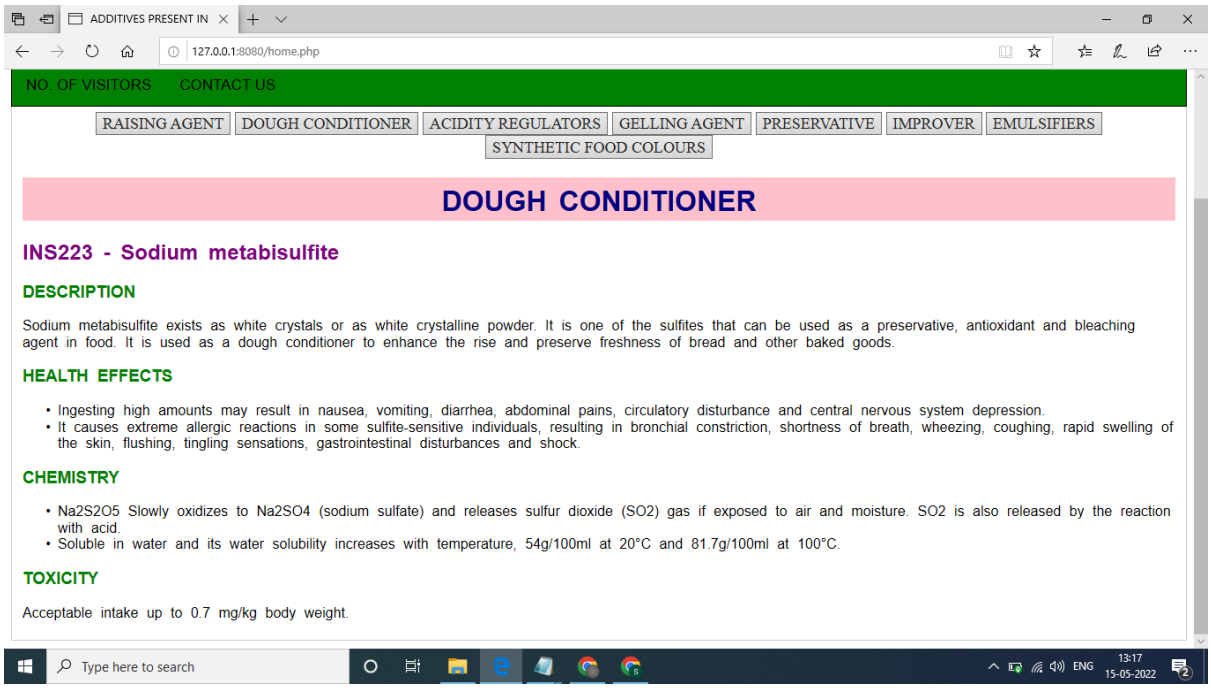


# 341(i) - Monocalcium phosphate




# Dough Conditioner

## INS223 - Sodium metabisulfite




# Acidity Regulators:

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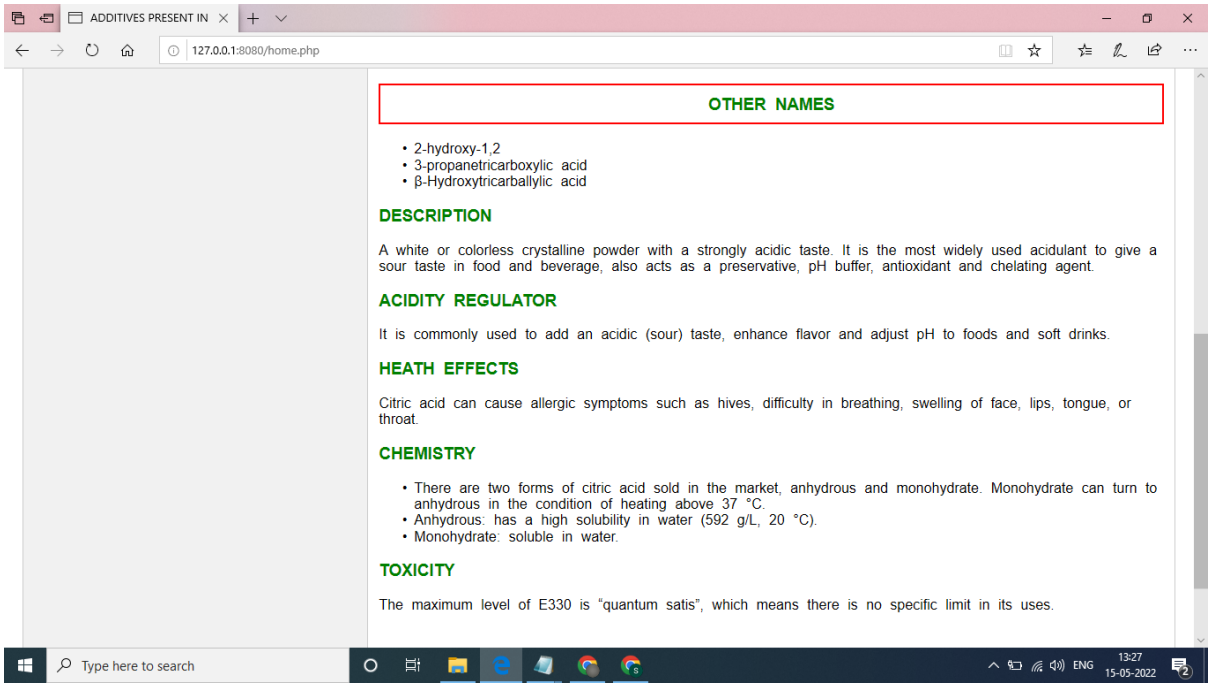
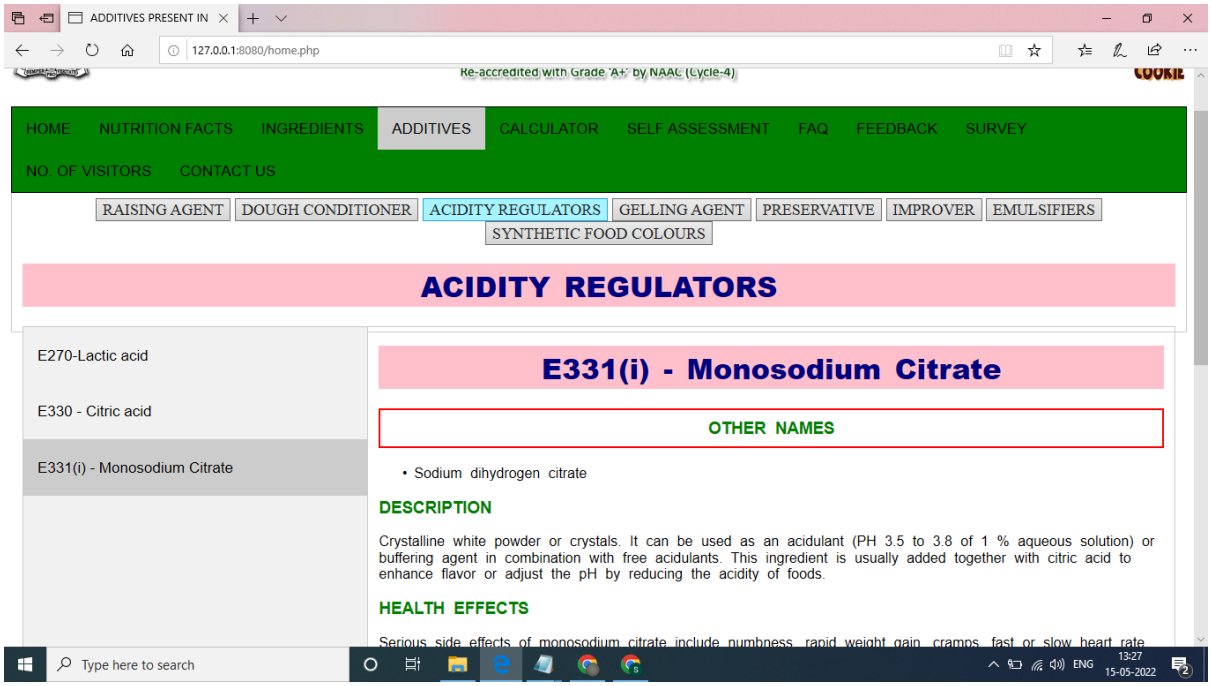
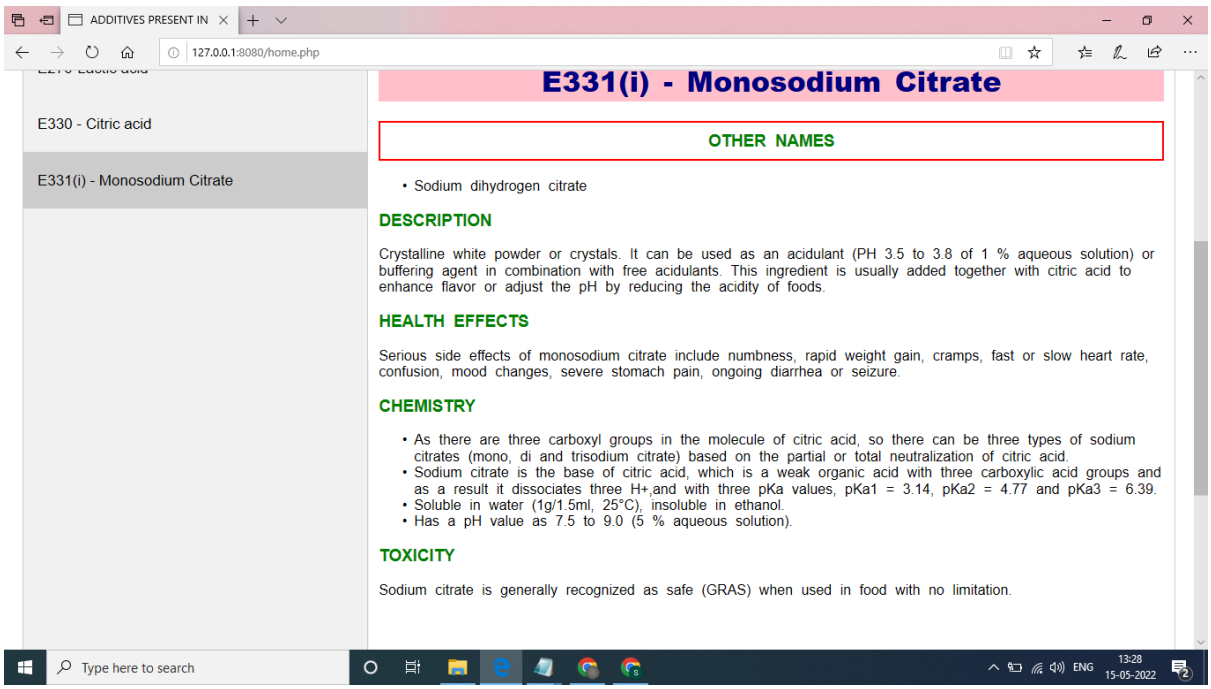
## E270 - Lactic Acids

# E330 - Citric Acids

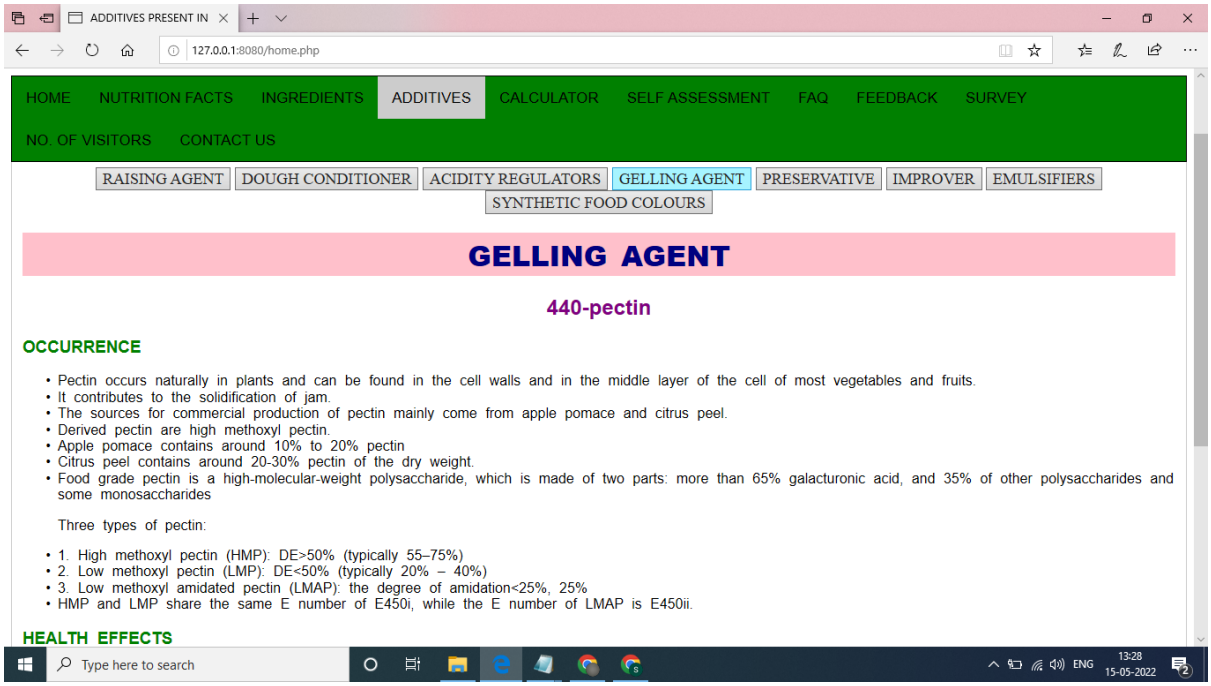



# E331(i) - Monosodium Citrate




# Gelling Agent:



HOME NUTRITION FACTS INGREDIENTS ADDITIVES CALCULATOR SELF ASSESSMENT FAQ FEEDBACK SURVEY NO. OF VISITORS CONTACT US

RAISING AGENT | DOUGH CONDITIONER | ACIDITY REGULATORS | GELLING AGENT | PRESERVATIVE | IMPROVER | EMULSIFIERS | SYNTHETIC FOOD COLOURS

# GELLING AGENT

## 440-pectin

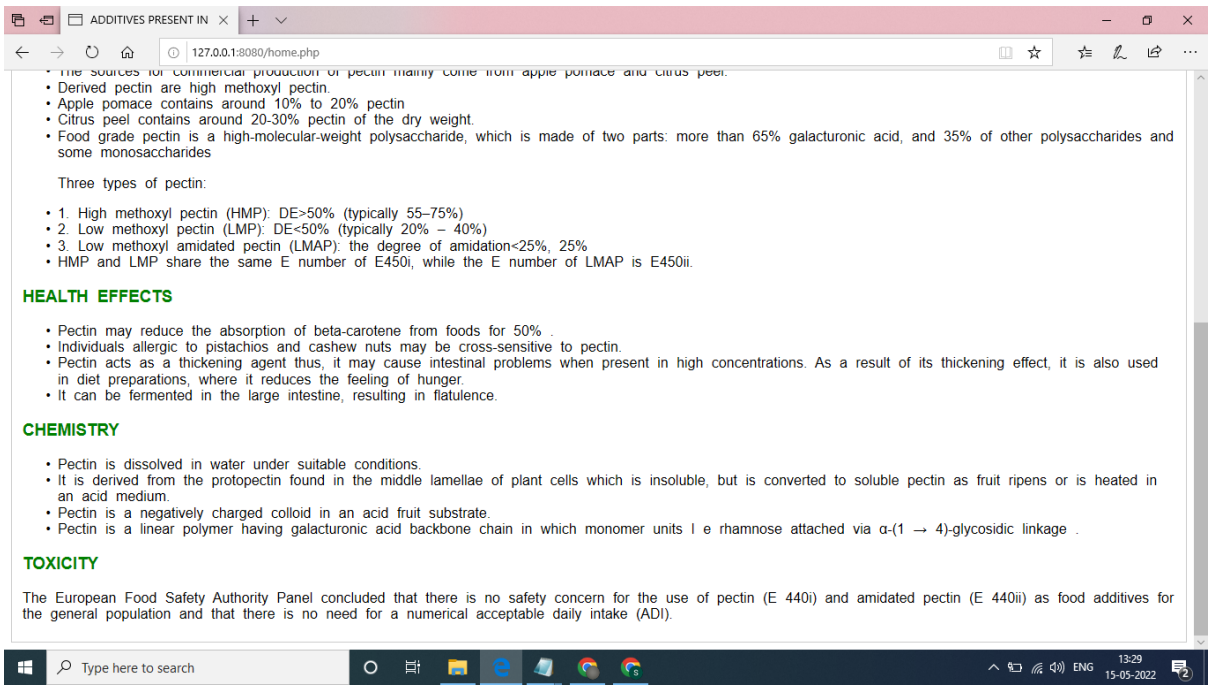
### OCCURRENCE

- Pectin occurs naturally in plants and can be found in the cell walls and in the middle layer of the cell of most vegetables and fruits.
- It contributes to the solidification of jam.
- The sources for commercial production of pectin mainly come from apple pomace and citrus peel.
- Derived pectin are high methoxyl pectin.
- Apple pomace contains around 10% to 20% pectin
- Citrus peel contains around 20-30% pectin of the dry weight.
- Food grade pectin is a high-molecular-weight polysaccharide, which is made of two parts: more than 65% galacturonic acid, and 35% of other polysaccharides and some monosaccharides

Three types of pectin:

- 1. High methoxyl pectin (HMP): DE>50% (typically 55–75%)
- 2. Low methoxyl pectin (LMP): DE<50% (typically 20% – 40%)
- 3. Low methoxyl amidated pectin (LMAP): the degree of amidation<25%, 25%
- HMP and LMP share the same E number of E450i, while the E number of LMAP is E450ii.

### HEALTH EFFECTS



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### HEALTH EFFECTS

- Pectin may reduce the absorption of beta-carotene from foods for 50% .
- Individuals allergic to pistachios and cashew nuts may be cross-sensitive to pectin.
- Pectin acts as a thickening agent thus, it may cause intestinal problems when present in high concentrations. As a result of its thickening effect, it is also used in diet preparations, where it reduces the feeling of hunger.
- It can be fermented in the large intestine, resulting in flatulence.

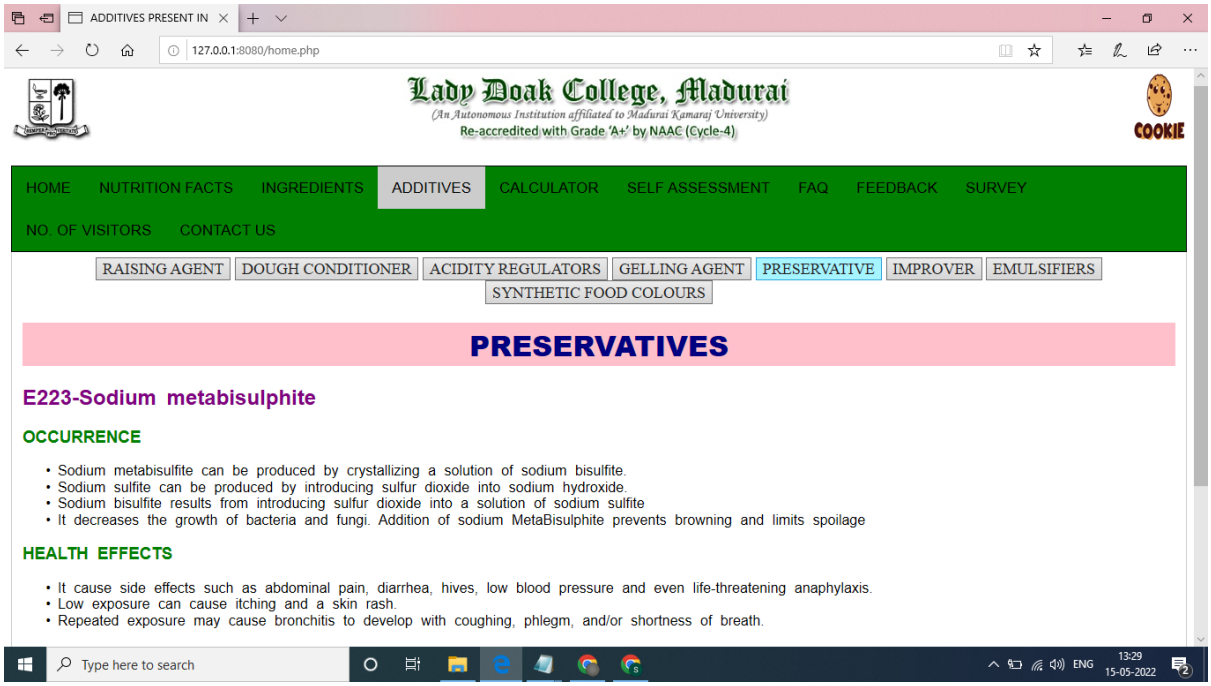
### CHEMISTRY

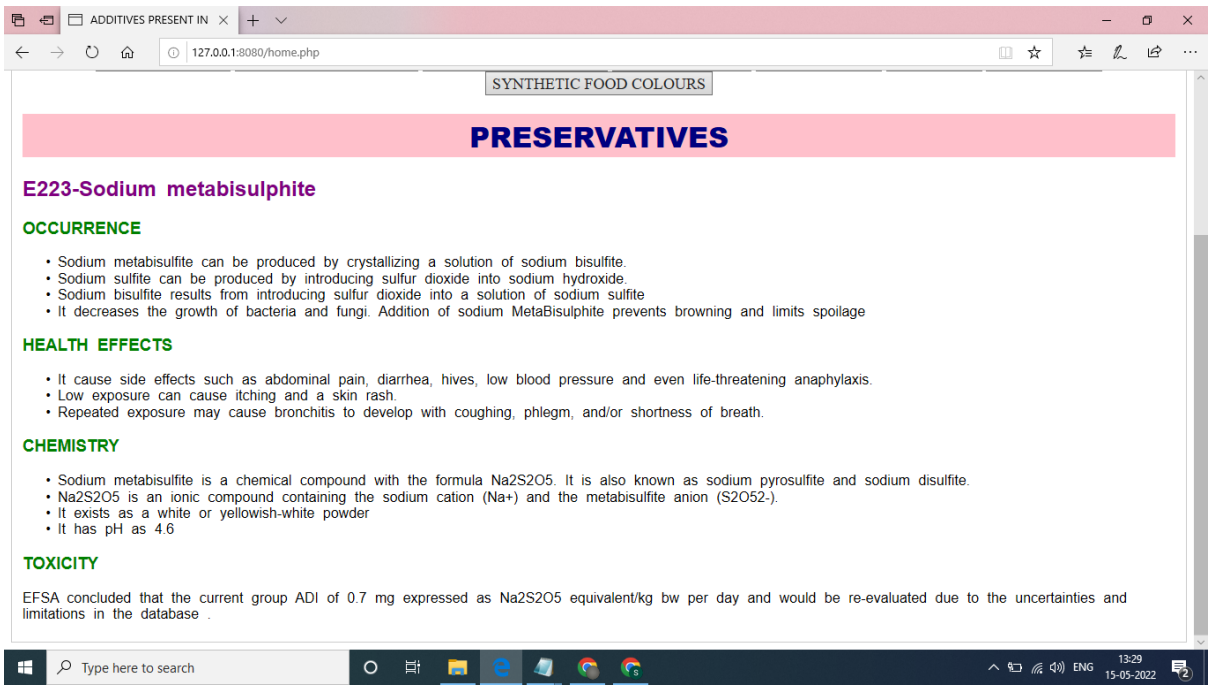
- Pectin is dissolved in water under suitable conditions.
- It is derived from the protopectin found in the middle lamellae of plant cells which is insoluble, but is converted to soluble pectin as fruit ripens or is heated in an acid medium.
- Pectin is a negatively charged colloid in an acid fruit substrate.
- Pectin is a linear polymer having galacturonic acid backbone chain in which monomer units I e rhamnose attached via α-(1 → 4)-glycosidic linkage .

### TOXICITY

The European Food Safety Authority Panel concluded that there is no safety concern for the use of pectin (E 440i) and amidated pectin (E 440ii) as food additives for the general population and that there is no need for a numerical acceptable daily intake (ADI).

# Preservative:




## Improver:

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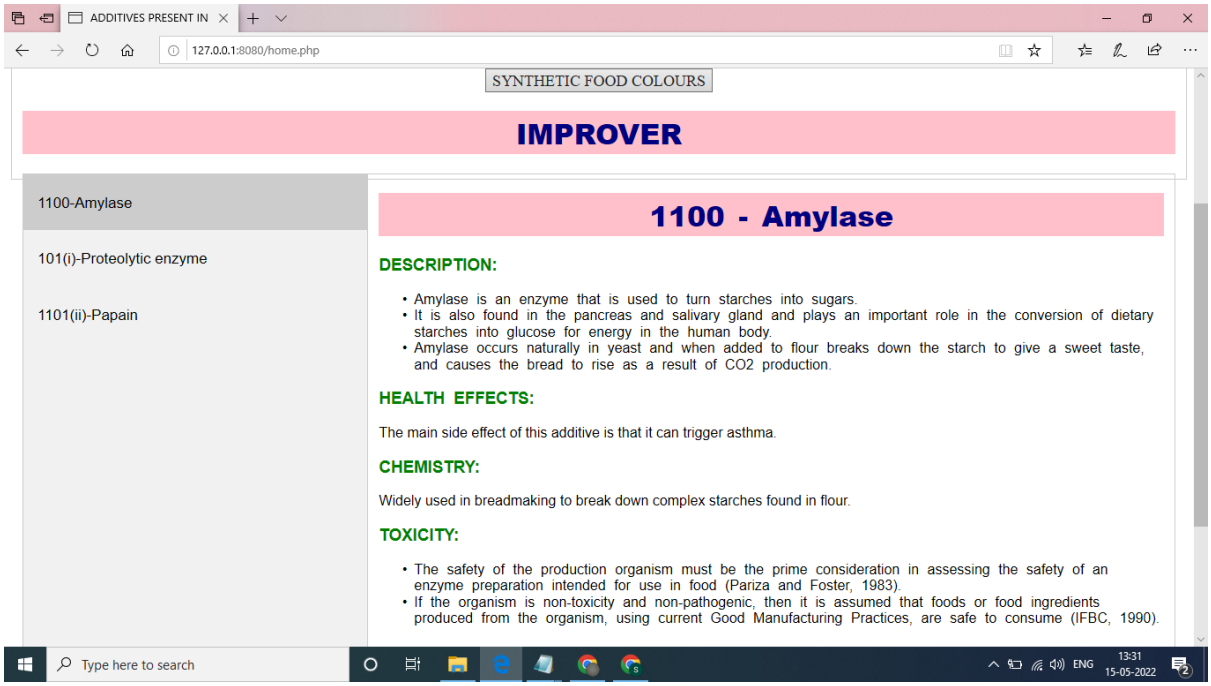
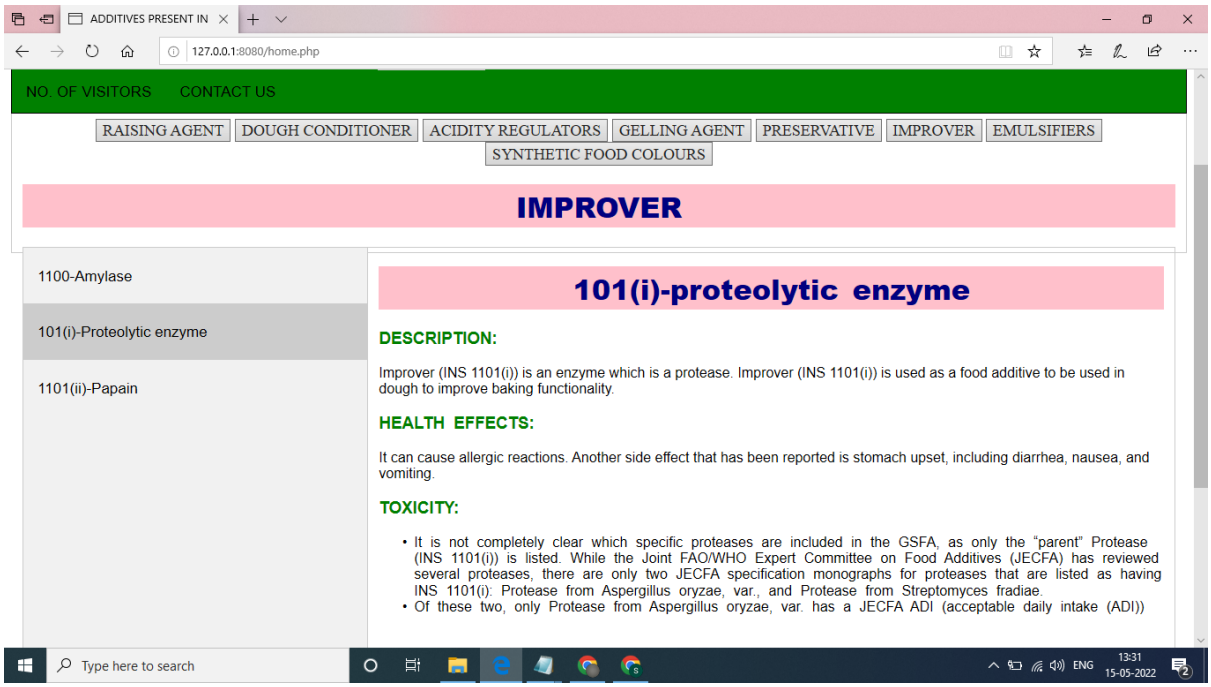
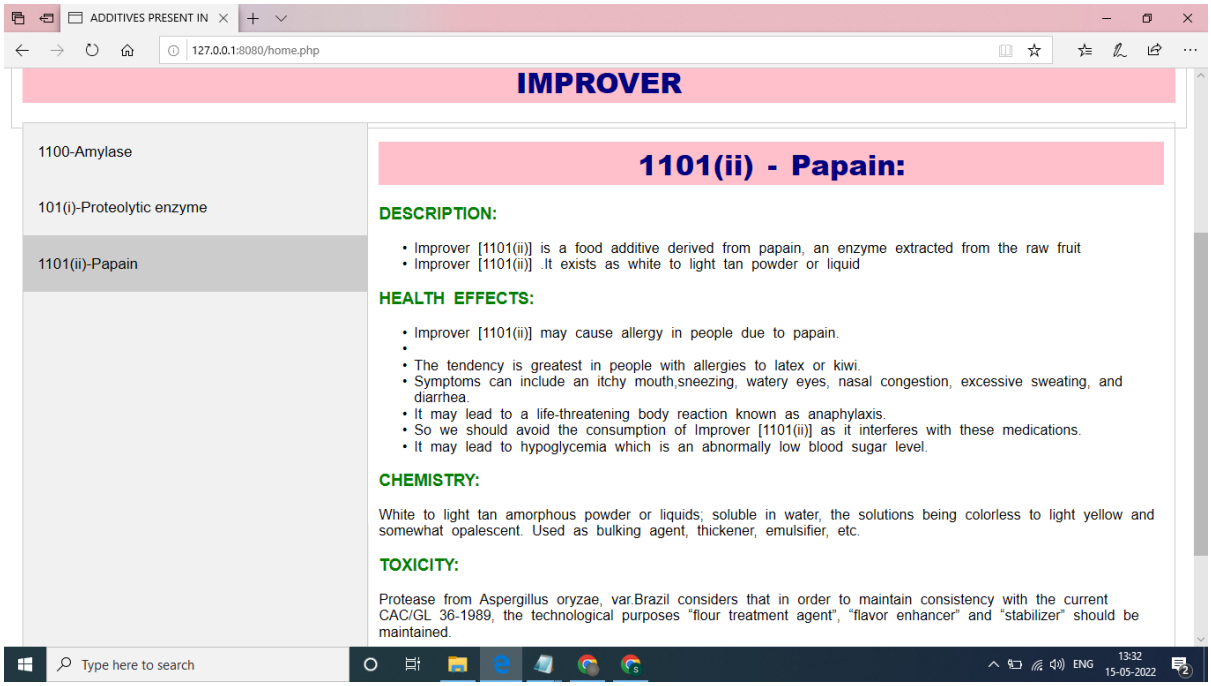
## 1100- Amylase




# 101(i) - Proteolytic enzyme




# 1101(i) - Papain




# Emulsifiers:

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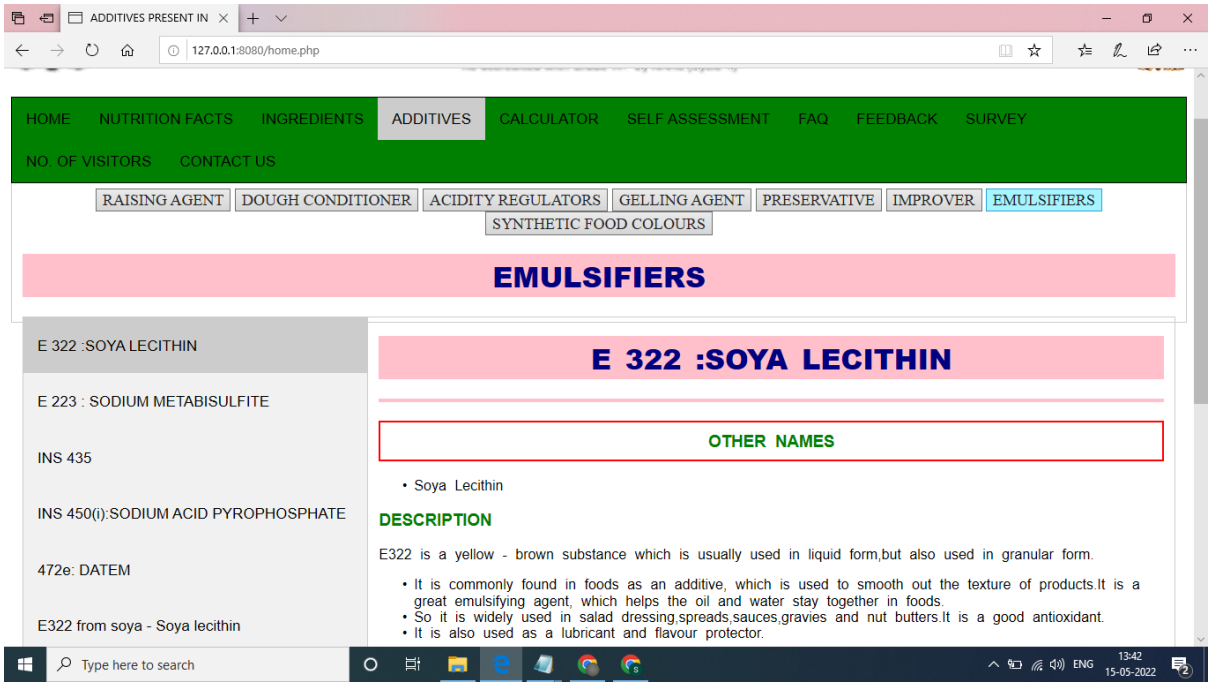
## E 223 SOYA LECITHIN



ADDITIVES PRESENT IN

127.0.0.1:8080/home.php

INS 435

INS 450(i):SODIUM ACID PYROPHOSPHATE

472e: DATEM

E322 from soya - Soya lecithin

Sodium Stearoyl-2-Lactylate

Di-Acetyl Tartaric Acid Esters of Mono and Diglycerides

E 471 : Mono and Diglycerides of Fatty

**OTHER NAMES**

- Soya Lecithin

**DESCRIPTION**

E322 is a yellow - brown substance which is usually used in liquid form,but also used in granular form.

- It is commonly found in foods as an additive, which is used to smooth out the texture of products.It is a great emulsifying agent, which helps the oil and water stay together in foods.
- So it is widely used in salad dressing,spreads,sauces,gravies and nut butters.It is a good antioxidant.
- It is also used as a lubricant and flavour protector.

**HEALTH EFFECTS:**

People who are allergic to soy may experience soy lecithin side effects like;diarrhoea,loss of appetite,rashes,dizziness,weight gain, vomiting,low blood pressure and blurred vision. Soy lecithin has phytoestrogens in it, which when ingested frequently, causes cancer.And in men may cause infertility,low sperm count and testosterone imbalance.

**CHEMISTRY:**

Lecithins are composed of phosphoric acid, cholines, esters of glycerol and two fatty acids. It is also called phosphatidylcholine,any of a group of phospholipids ( phosphoglycerides)that are important in cell structure and metabolism.

**TOXICITY:**

- E322 has been passed by FSSAI(Food Safety and Standards Authority of India) as a safe food additive.
- It may cause allergic reactions in certain cases.
- This is not to the lecithin but to the remnants of protein it has been sourced from.
- This additive may also be sourced from egg yolks, sunflower oil, cotton seeds.
- If a person is allergic to these foods,they may react to lecithin.

Type here to search

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# E 223 SODIUM METABISULFITE

ADDITIVES PRESENT IN

127.0.0.1:8080/home.php

NO. OF VISITORS CONTACT US

RAISING AGENT | DOUGH CONDITIONER | ACIDITY REGULATORS | GELLING AGENT | PRESERVATIVE | IMPROVER | EMULSIFIERS | SYNTHETIC FOOD COLOURS

## EMULSIFIERS

E 322 :SOYA LECITHIN

E 223 : SODIUM METABISULFITE

INS 435

INS 450(i):SODIUM ACID PYROPHOSPHATE

472e: DATEM

E322 from soya - Soya lecithin

Sodium Stearoyl-2-Lactylate

## E 223 : SODIUM METABISULFITE

**OTHER NAMES**

- Disodium disulfite
- Disodium pentaoxodisulphate
- Sodium pyrosulfite
- Sodium disulfite

**OCCURRENCE:**

- It is a White crystals or crystalline powder.
- It is used as an antioxidant for the fruits and vegetables to prevent food spoilage and protects Vitamin C in them.
- It is used as a preservative, which inhibits the oxidase in food and also blocks the normal physiological oxidation process of microorganisms.

**HEALTH EFFECTS:**

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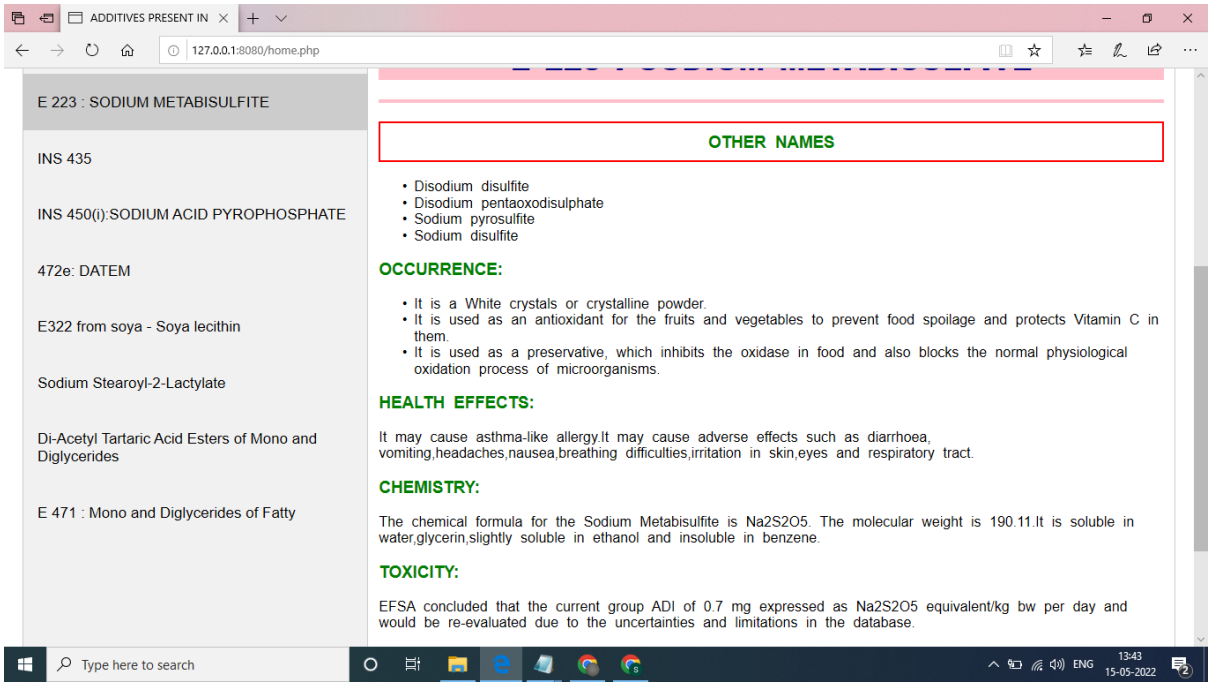
ADDITIVES PRESENT IN
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E 223 : SODIUM METABISULFITE
INS 435
INS 450(i):SODIUM ACID PYROPHOSPHATE
472e: DATEM
E322 from soya - Soya lecithin
Sodium Stearoyl-2-Lactylate
Di-Acetyl Tartaric Acid Esters of Mono and Diglycerides
E 471 : Mono and Diglycerides of Fatty
OTHER NAMES
• Disodium disulfite
• Disodium pentaoxodisulphate
• Sodium pyrosulfite
• Sodium disulfite
OCCURRENCE:
• It is a White crystals or crystalline powder.
• It is used as an antioxidant for the fruits and vegetables to prevent food spoilage and protects Vitamin C in them.
• It is used as a preservative, which inhibits the oxidase in food and also blocks the normal physiological oxidation process of microorganisms.
HEALTH EFFECTS:
It may cause asthma-like allergy.It may cause adverse effects such as diarrhoea, vomiting,headaches,nausea,breathing difficulties,irritation in skin,eyes and respiratory tract.
CHEMISTRY:
The chemical formula for the Sodium Metabisulfite is Na2S2O5. The molecular weight is 190.11.It is soluble in water,glycerin,slightly soluble in ethanol and insoluble in benzene.
TOXICITY:
EFSA concluded that the current group ADI of 0.7 mg expressed as Na2S2O5 equivalent/kg bw per day and would be re-evaluated due to the uncertainties and limitations in the database.
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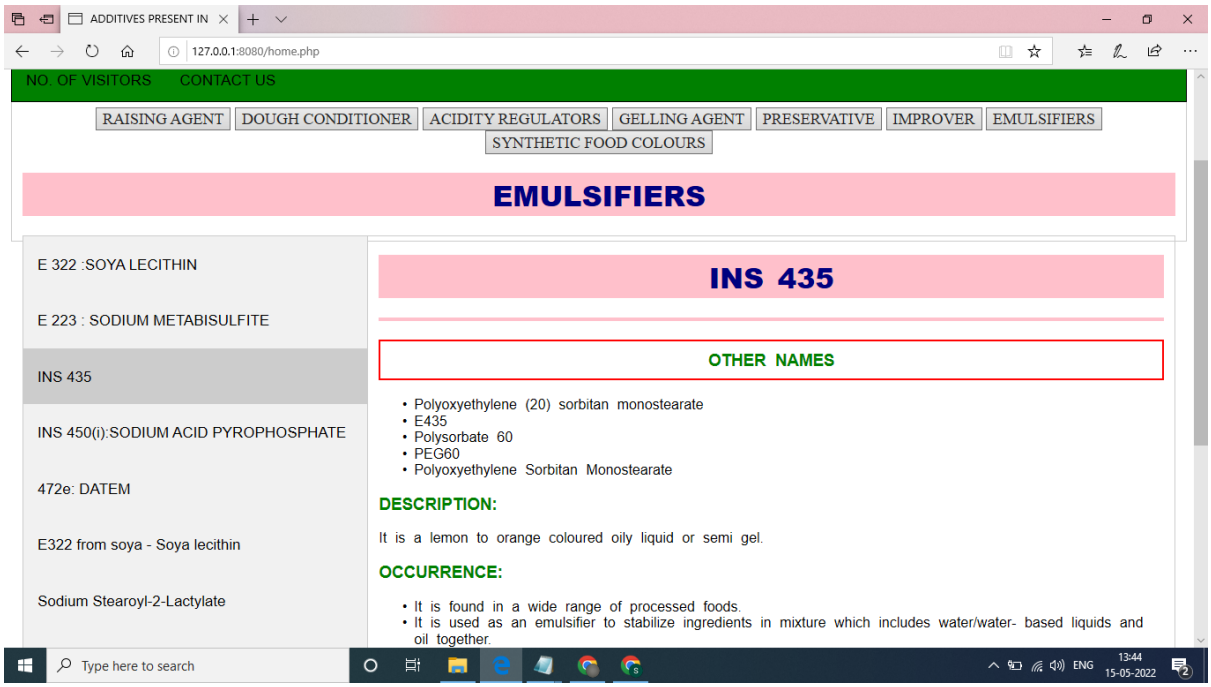
15-05-2022

# INS 435


ADDITIVES PRESENT IN
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NO. OF VISITORS
CONTACT US
RAISING AGENT
DOUGH CONDITIONER
ACIDITY REGULATORS
GELLING AGENT
PRESERVATIVE
IMPROVER
EMULSIFIERS
SYNTHETIC FOOD COLOURS
EMULSIFIERS
E 322 :SOYA LECITHIN
E 223 : SODIUM METABISULFITE
INS 435
INS 450(i):SODIUM ACID PYROPHOSPHATE
472e: DATEM
E322 from soya - Soya lecithin
Sodium Stearoyl-2-Lactylate
INS 435
OTHER NAMES
• Polyoxyethylene (20) sorbitan monostearate
• E435
• Polysorbate 60
• PEG60
• Polyoxyethylene Sorbitan Monostearate
DESCRIPTION:
It is a lemon to orange coloured oily liquid or semi gel.
OCCURRENCE:
• It is found in a wide range of processed foods.
• It is used as an emulsifier to stabilize ingredients in mixture which includes water/water- based liquids and oil together.
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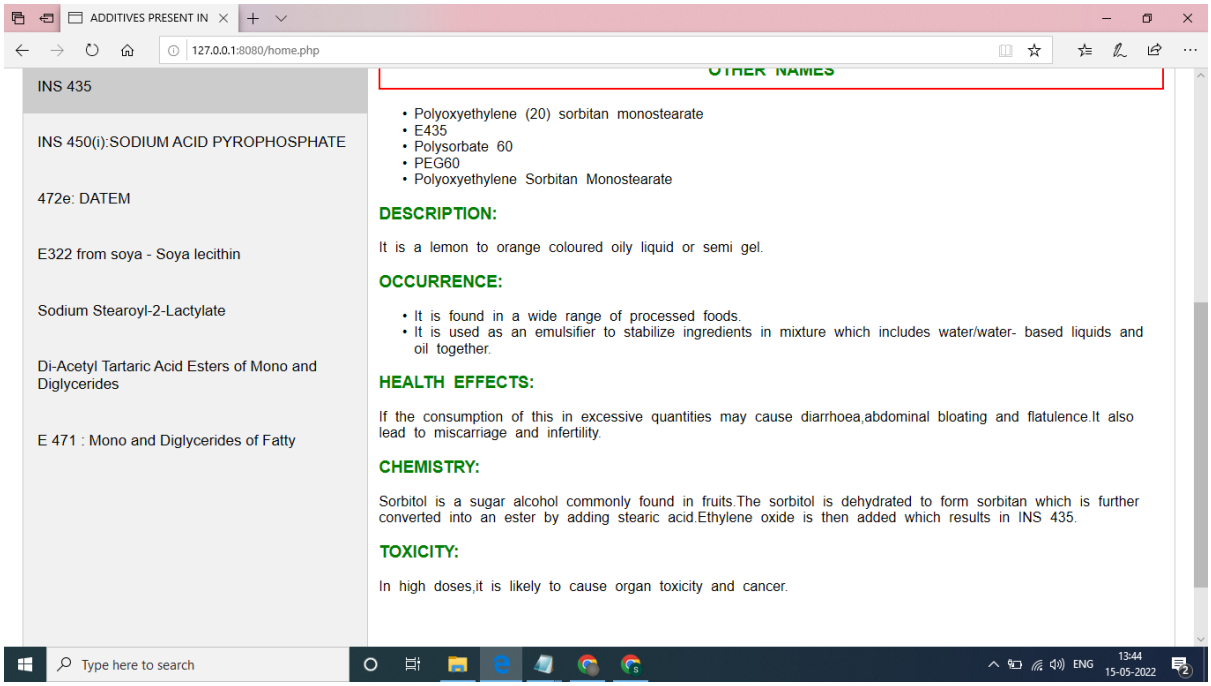
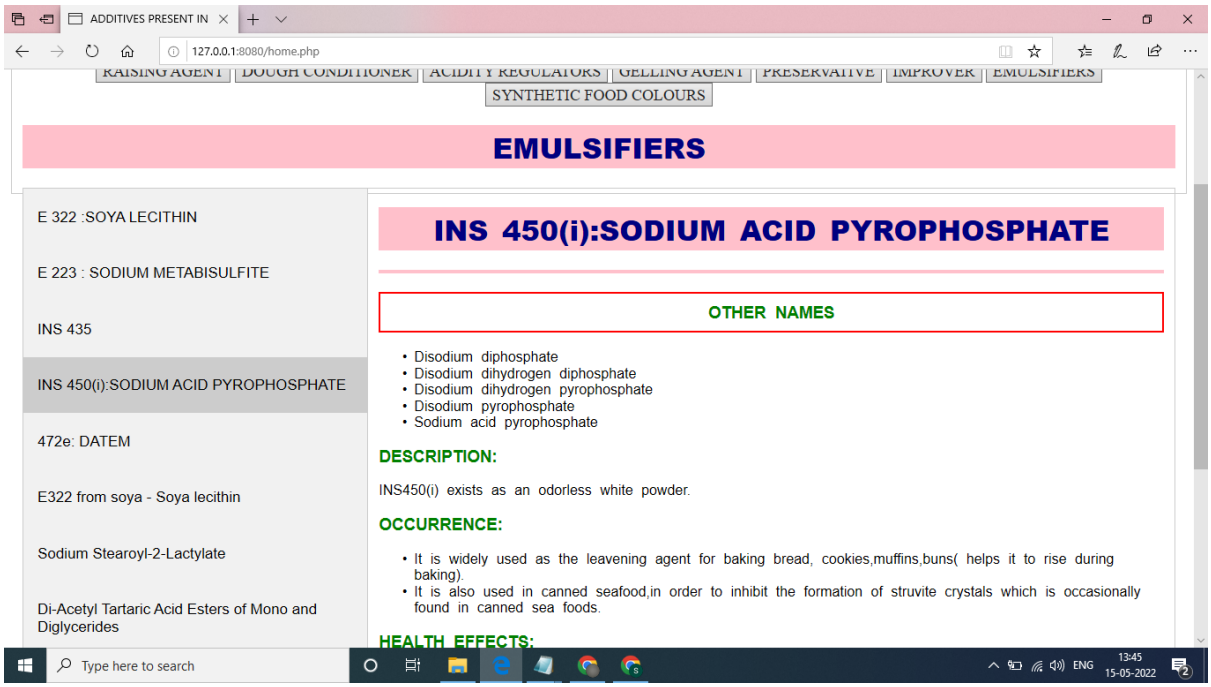
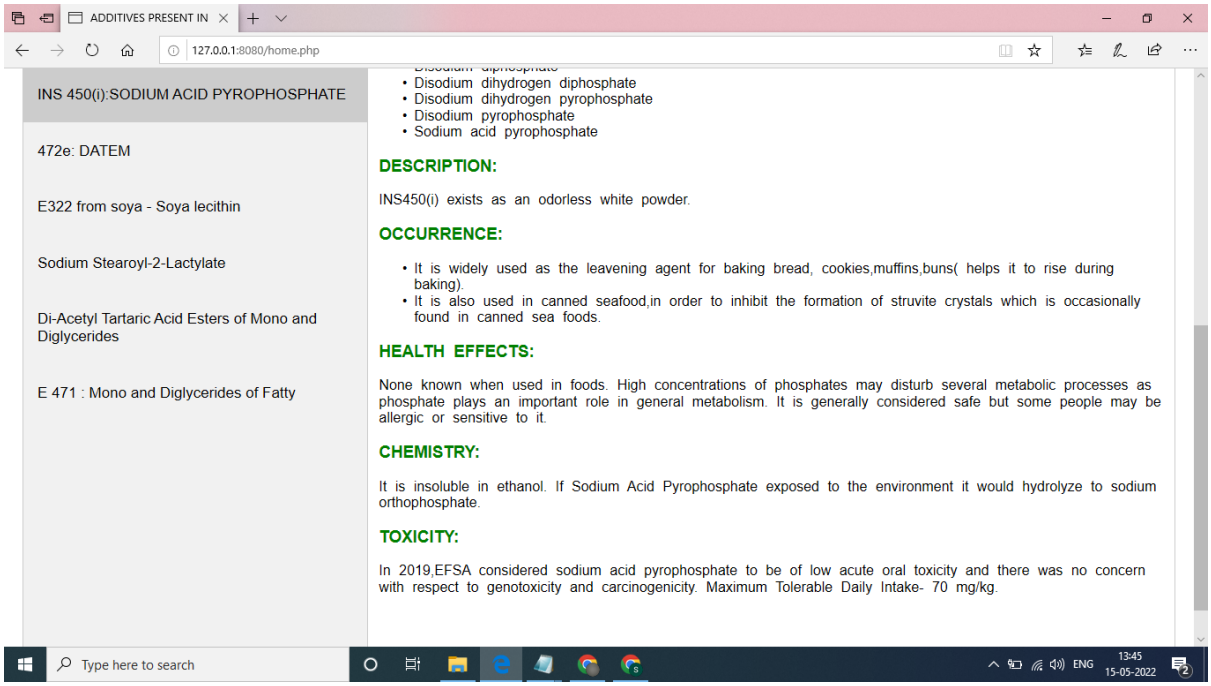
15-05-2022

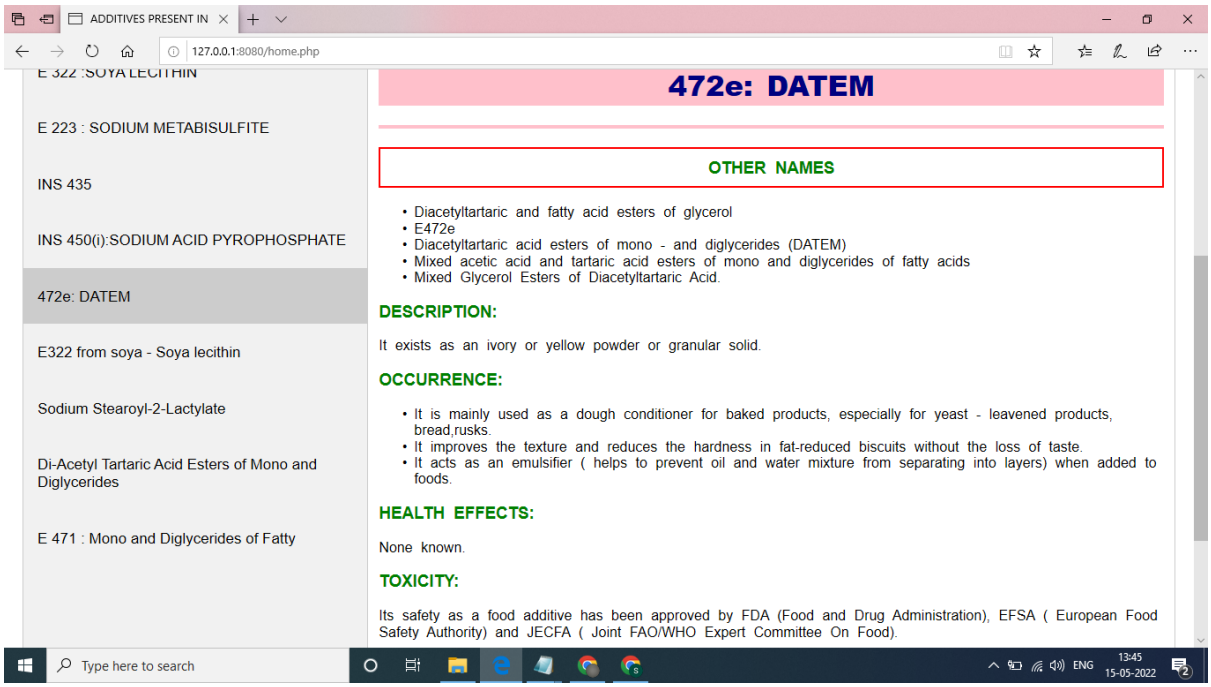



# INS 450(i) SODIUM ACID PHYROPHOSPHATE

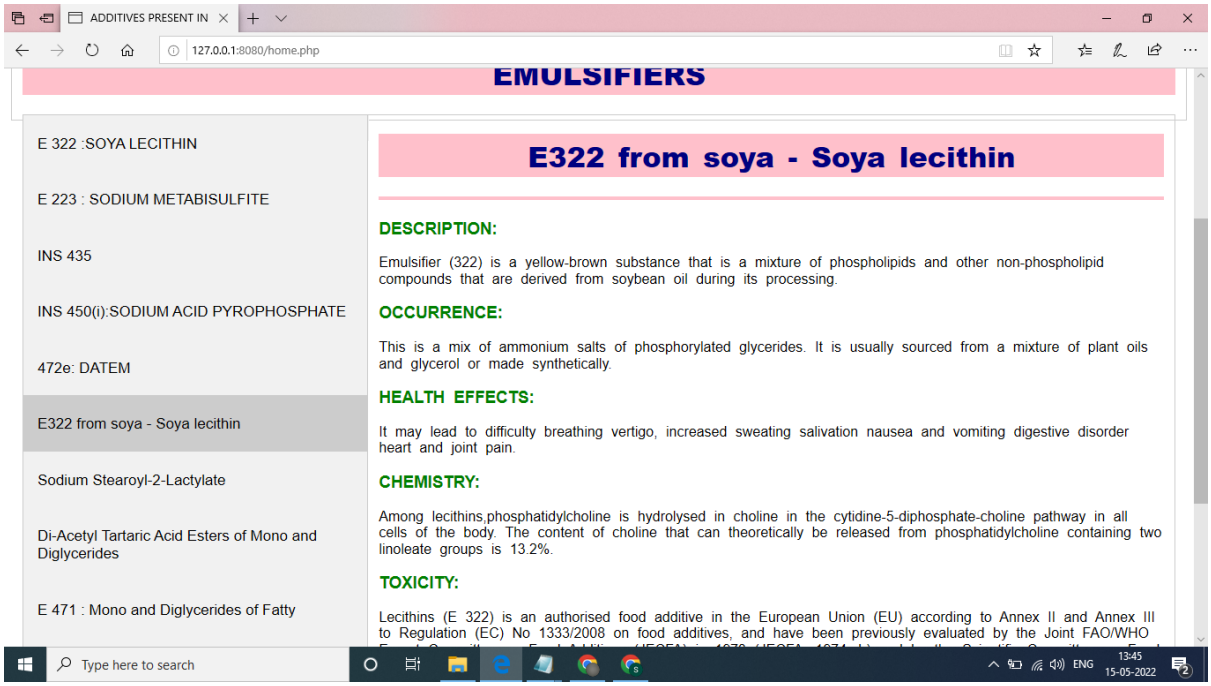





# 472e: DATEM

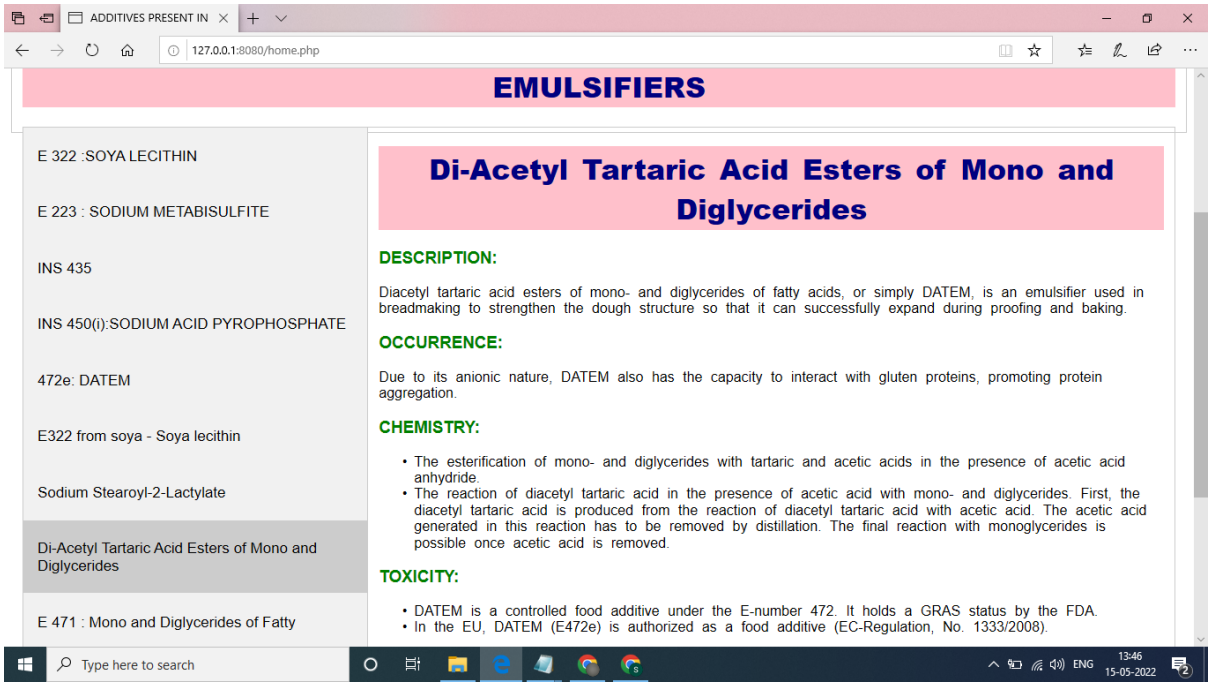



# E322 FROM SOYA - SOYA LECITHIN

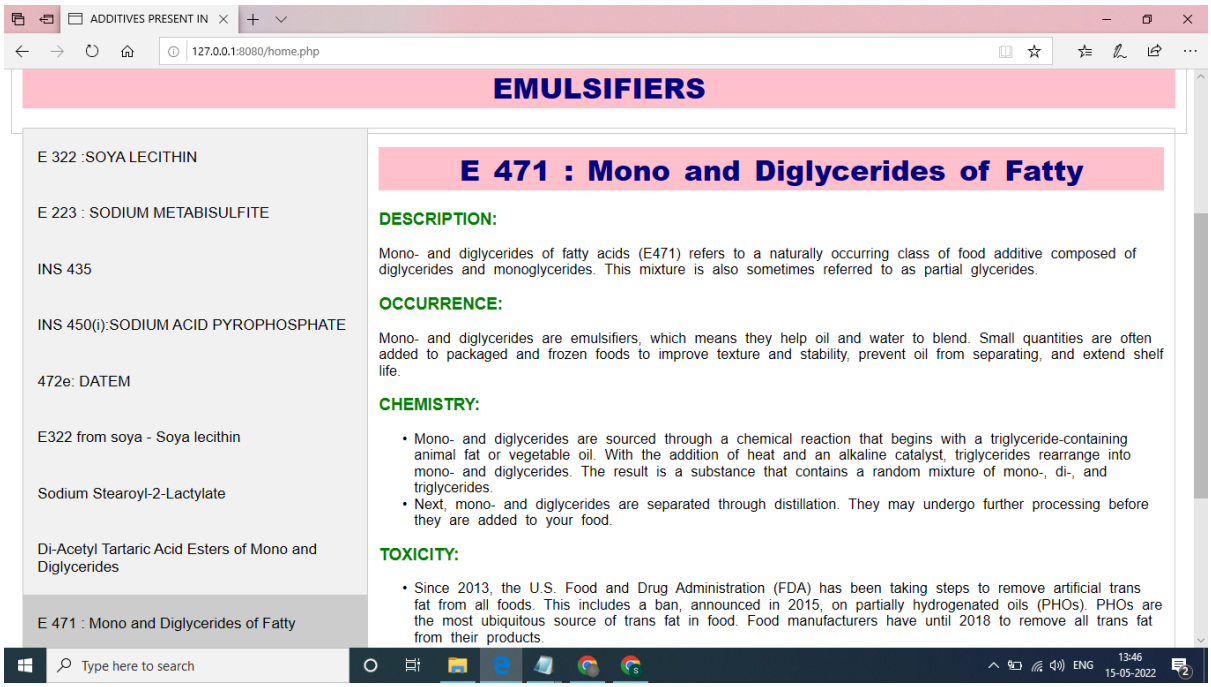



# SODIUM STEAROYL-2-LACTYLATE

# Di-Acetyl Tartaric Acid Esters of Mono and Diglycerides




# E 471 : Mono and Diglycerides of Fatty




## Synthetic food colours:

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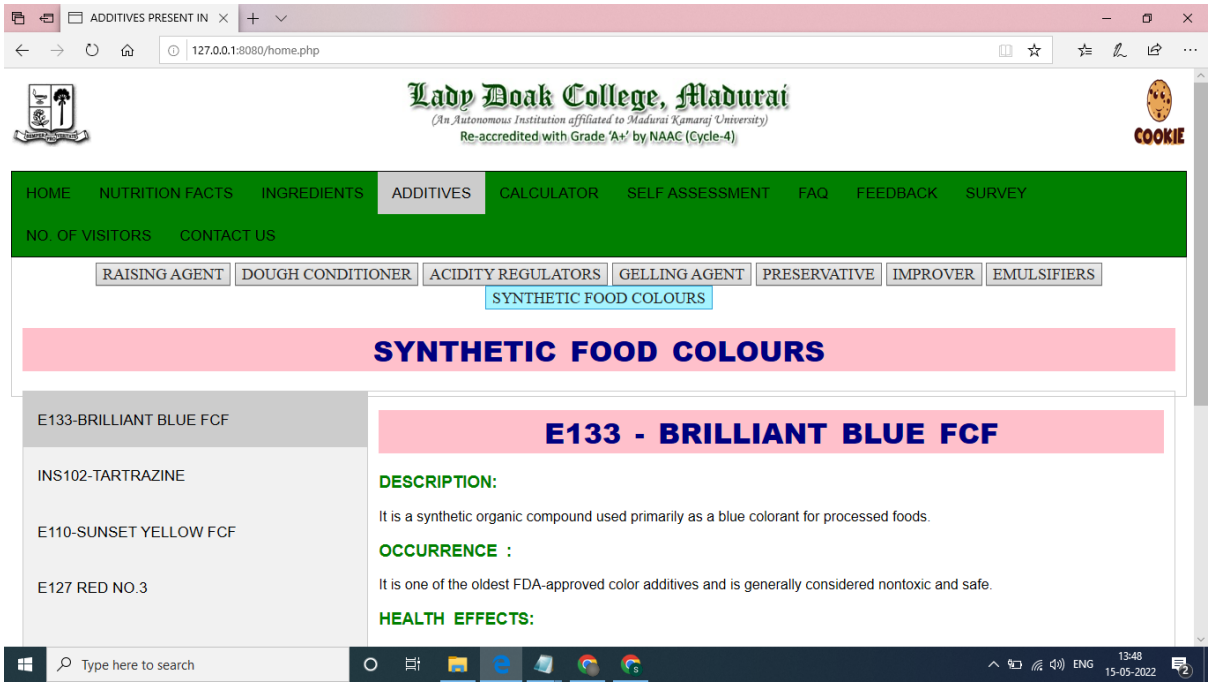
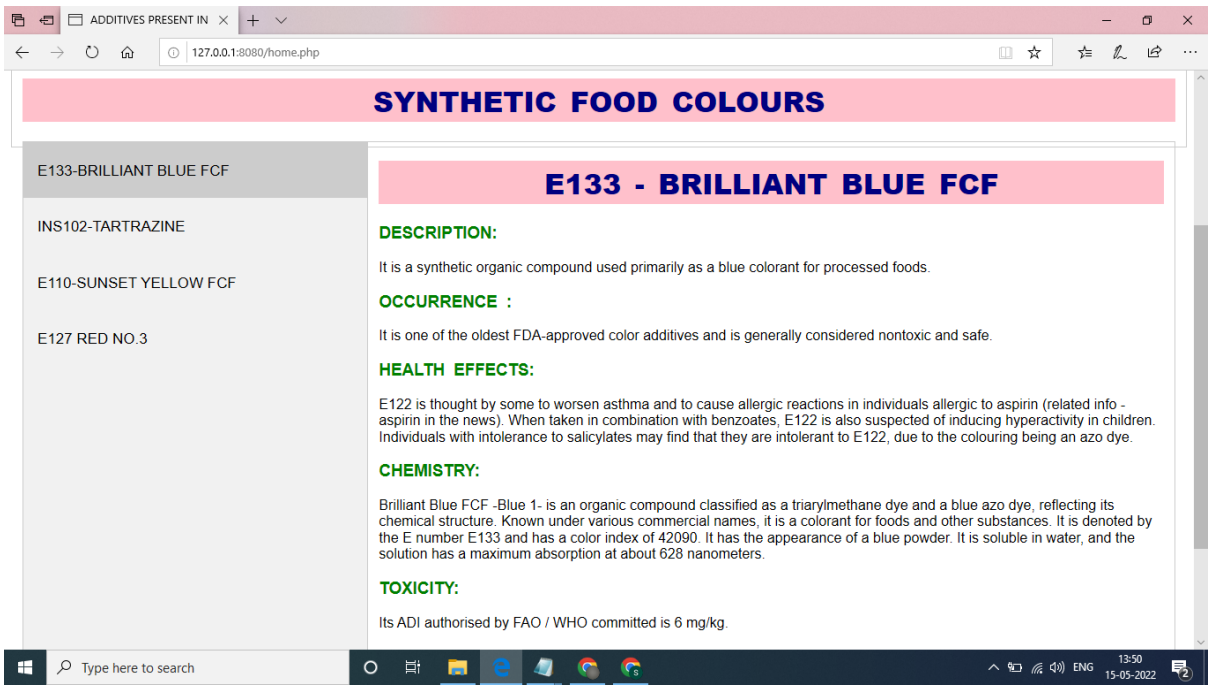
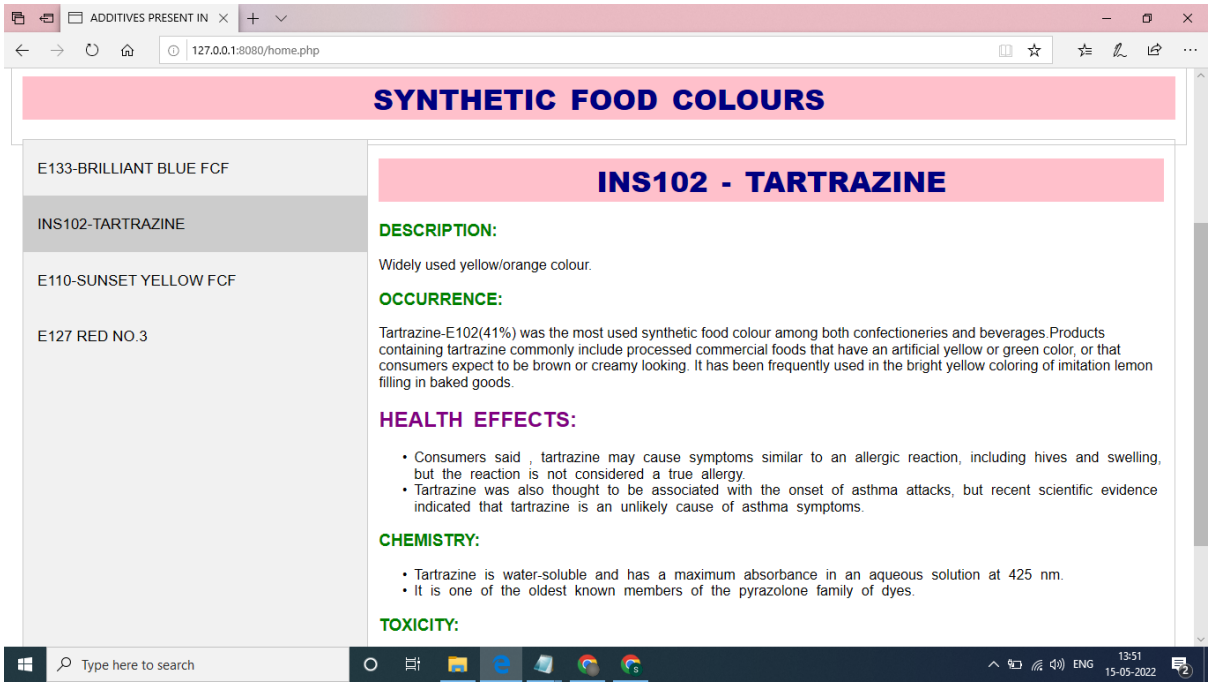
## E133 - BRILLIANT BLUE FCF

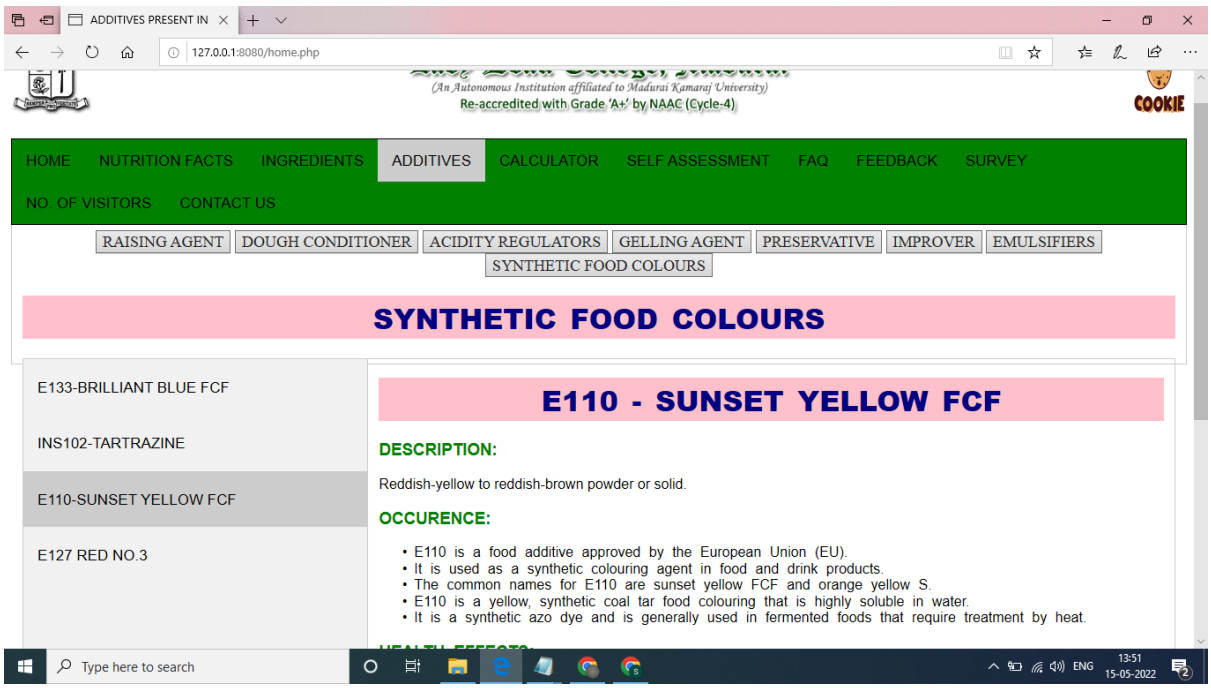



# INS102 - TARTRAZINE




# E110 - SUNSET YELLOW FCF



ADDITIVES PRESENT IN

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E110-SUNSET YELLOW FCF

E127 RED NO.3

Reddish-yellow to reddish-brown powder or solid.

**OCCURENCE:**

- E110 is a food additive approved by the European Union (EU).
- It is used as a synthetic colouring agent in food and drink products.
- The common names for E110 are sunset yellow FCF and orange yellow S.
- E110 is a yellow, synthetic coal tar food colouring that is highly soluble in water.
- It is a synthetic azo dye and is generally used in fermented foods that require treatment by heat.

**HEALTH EFFECTS:**

- The E110 colorant itself may lead to allergic reactions, especially in people with aspirin intolerance.
- Other side effects of E110 may include nausea, hives (rash), nasal congestion, rhinitis (runny nose), kidney swelling and chromosomal damage.
- The E110 food additive is often a cause of indigestion, vomiting, stomach pain and food rejection.

**CHEMISTRY:**

- It is an organic compound.Decomposes without melting when heated to 390 °C.
- Slightly soluble in ethanol; reddish-orange solution in concentrated sulfuric acid, changing to yellow in dilution.
- Sunset Yellow FCF consists essentially of disodium 2-hydroxy-1-(4-sulfonatophenyl azo) naphthalene-6-sulfonate and subsidiary colouring matters together with sodium chloride and/or sodium sulphate as the principal uncoloured components.
- Sunset Yellow FCF is manufactured by diazotizing 4-aminobenzenesulfonic acid using hydrochloric acid and sodium nitrite or sulphuric acid and sodium nitrite.
- The diazo compound is coupled with 6-hydroxy-2-naphthalene-sulphonic acid.
- The dye is isolated as the sodium salt and dried.; Sunset Yellow FCF is described as the sodium salt.
- Calcium and potassium salt are also permitted.

**TOXICITY:**

Not given.

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# E127 RED NO.3

ADDITIVES PRESENT IN

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(An Autonomous Institution affiliated to Madurai Kamaraj University)

Re-accredited with Grade 'A+' by NAAC (Cycle-4)

COOKIE

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## SYNTHETIC FOOD COLOURS

E133-BRILLIANT BLUE FCF

INS102-TARTRAZINE

E110-SUNSET YELLOW FCF

E127 RED NO.3

## E127 RED NO.3

**OCCURENCE:**

- It is a pink dye.
- Erythrosine is commonly used in sweets such as some candies and popsicles, and even more widely used in cake-decorating gels.
- It is also used to color pistachio shells.E127 is a food additive approved by the European Union (EU).
- It is used as a synthetic colouring agent in food and drink products, as well as photography.
- The common name for E127 is erythrosine.
- E127 is a pink / red colouring that contains iodine and is highly soluble in water.
- It can also be used in dentistry, as a plaque disclosing agent, and in photography, as a printing ink.

**HEALTH EFFECTS:**

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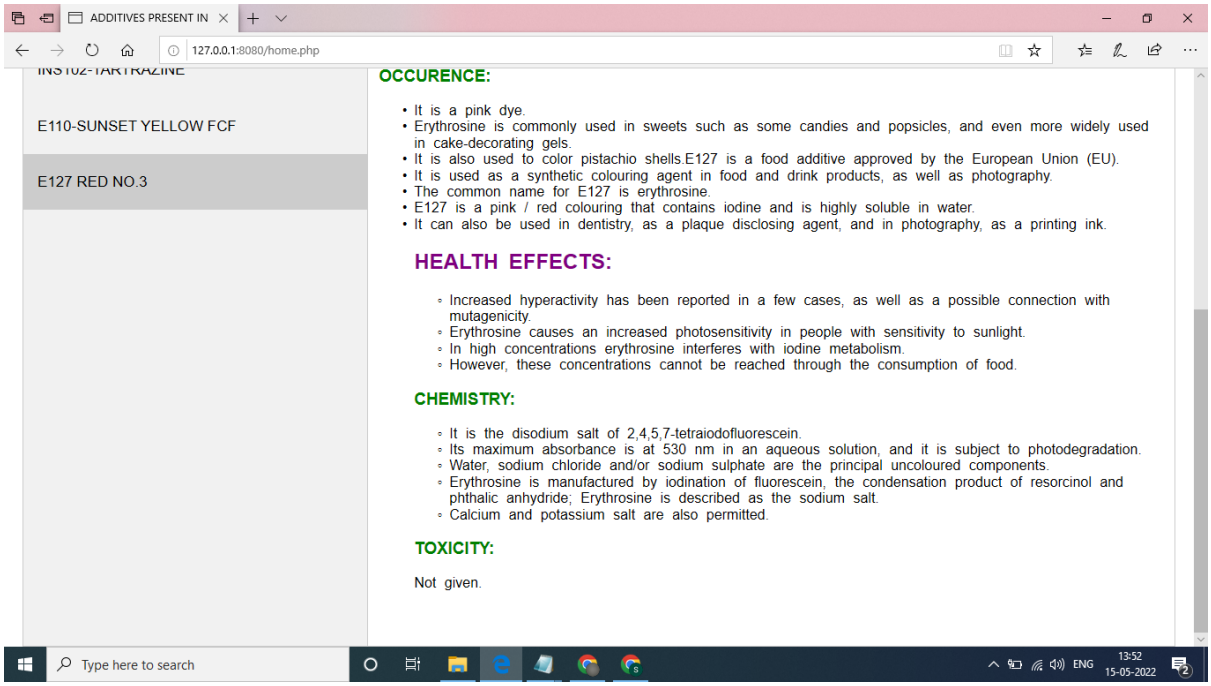
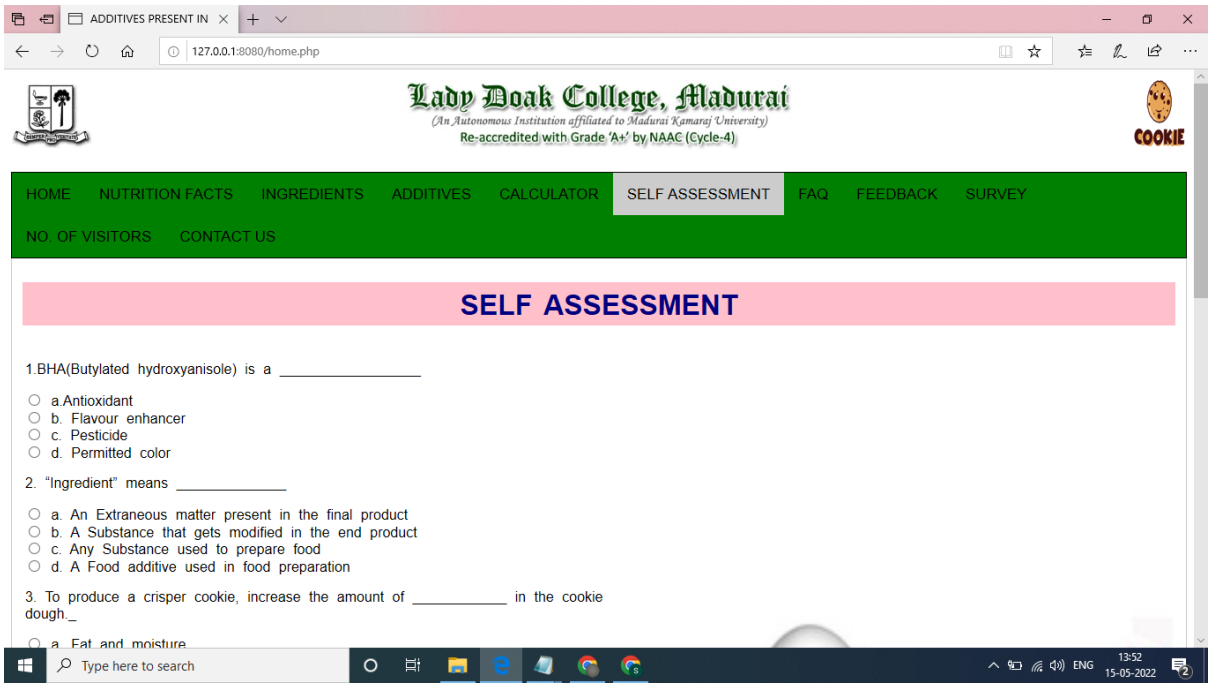
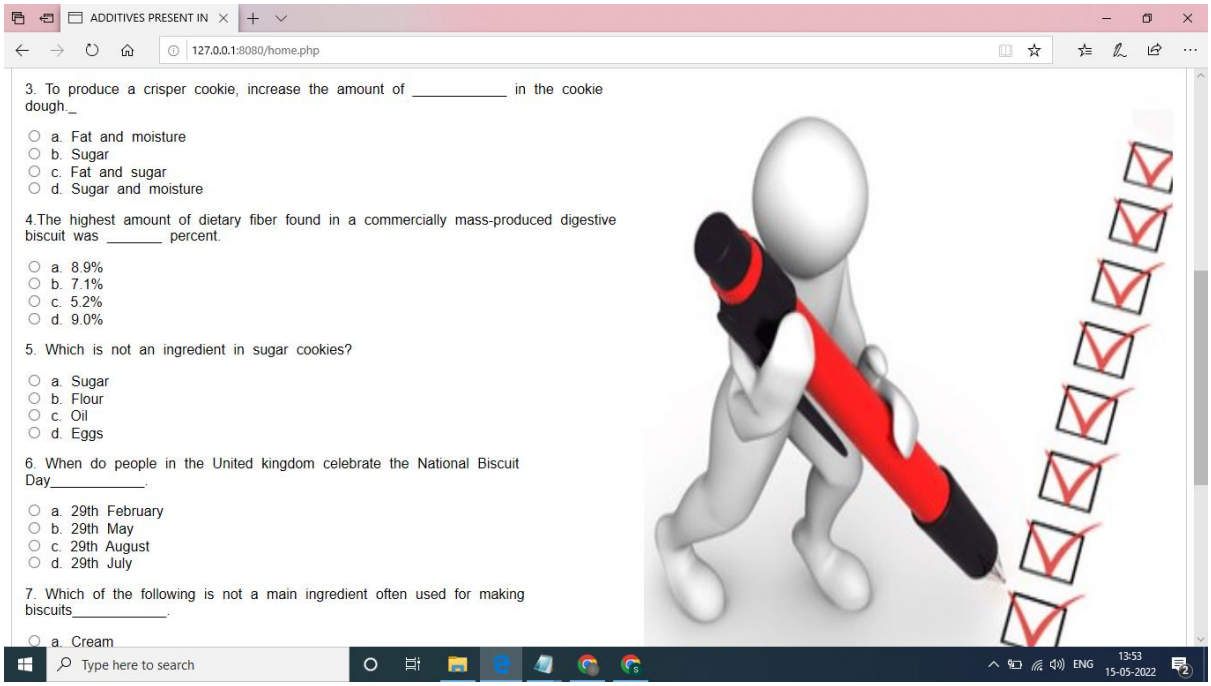
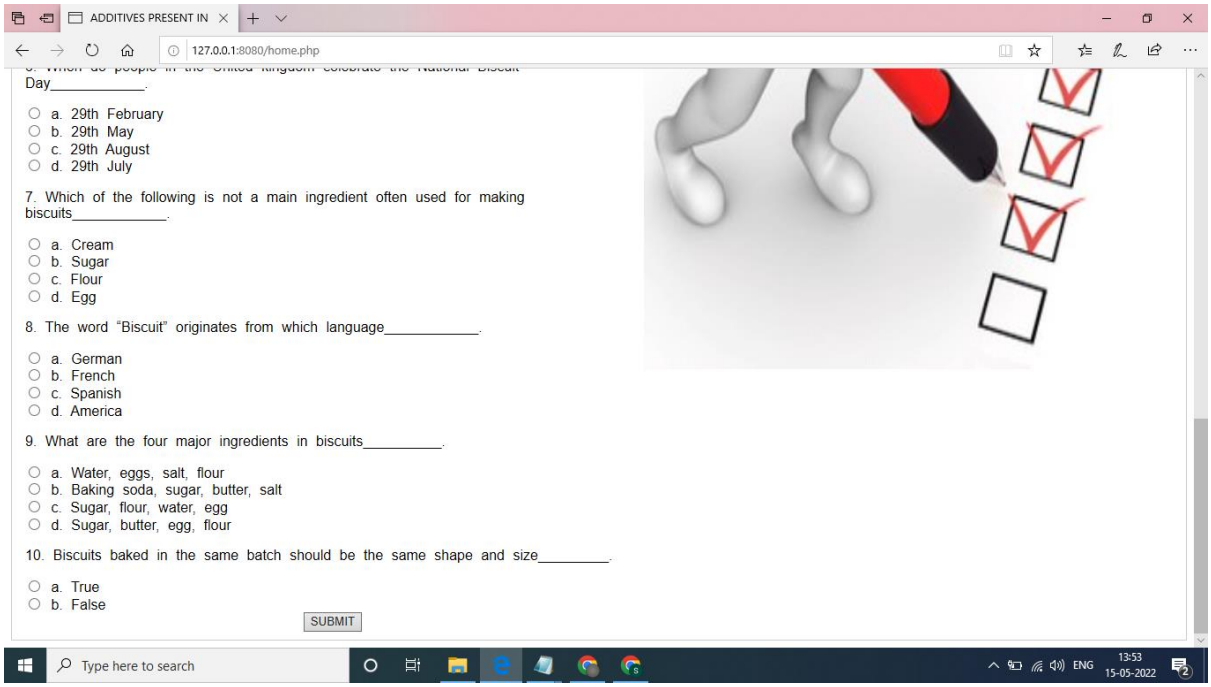



# SELF ASSESSMENT:




ADDITIVES PRESENT IN
127.0.0.1:8080/home.php
3. To produce a crisper cookie, increase the amount of _____ in the cookie dough._
a. Fat and moisture
b. Sugar
c. Fat and sugar
d. Sugar and moisture
4.The highest amount of dietary fiber found in a commercially mass-produced digestive biscuit was _____ percent.
a. 8.9%
b. 7.1%
c. 5.2%
d. 9.0%
5. Which is not an ingredient in sugar cookies?
a. Sugar
b. Flour
c. Oil
d. Eggs
6. When do people in the United kingdom celebrate the National Biscuit Day_____.
a. 29th February
b. 29th May
c. 29th August
d. 29th July
7. Which of the following is not a main ingredient often used for making biscuits_____.
a. Cream
Type here to search
ENG
13:53
15-05-2022


ADDITIVES PRESENT IN
127.0.0.1:8080/home.php
Day_____.
a. 29th February
b. 29th May
c. 29th August
d. 29th July
7. Which of the following is not a main ingredient often used for making biscuits_____.
a. Cream
b. Sugar
c. Flour
d. Egg
8. The word "Biscuit" originates from which language_____.
a. German
b. French
c. Spanish
d. America
9. What are the four major ingredients in biscuits_____.
a. Water, eggs, salt, flour
b. Baking soda, sugar, butter, salt
c. Sugar, flour, water, egg
d. Sugar, butter, egg, flour
10. Biscuits baked in the same batch should be the same shape and size_____.
a. True
b. False
SUBMIT
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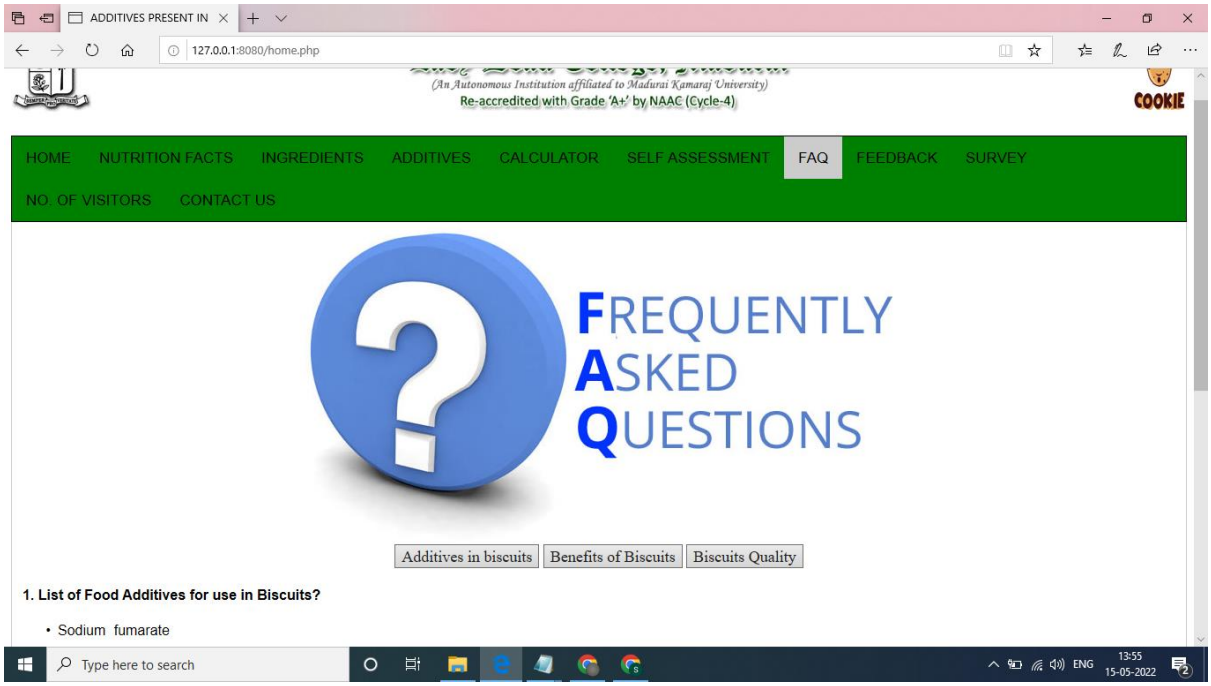
15-05-2022

# FAQ:


ADDITIVES PRESENT IN
127.0.0.1:8080/home.php
(An Autonomous Institution affiliated to Madurai Kamaraj University)
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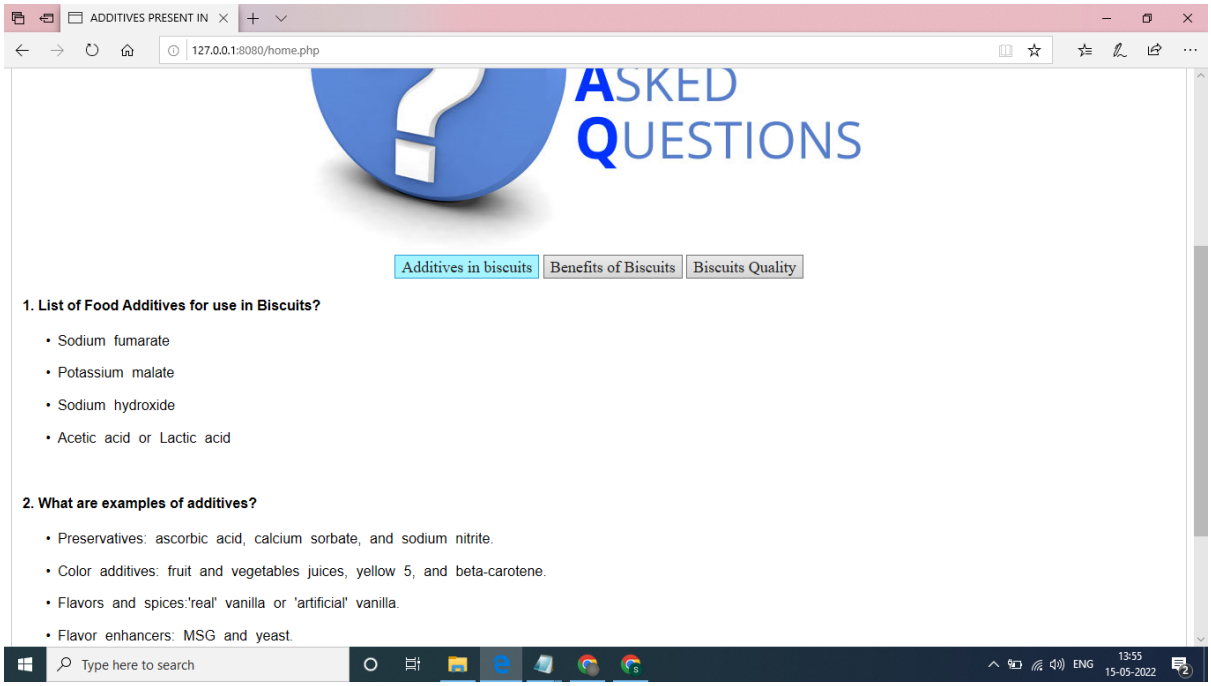
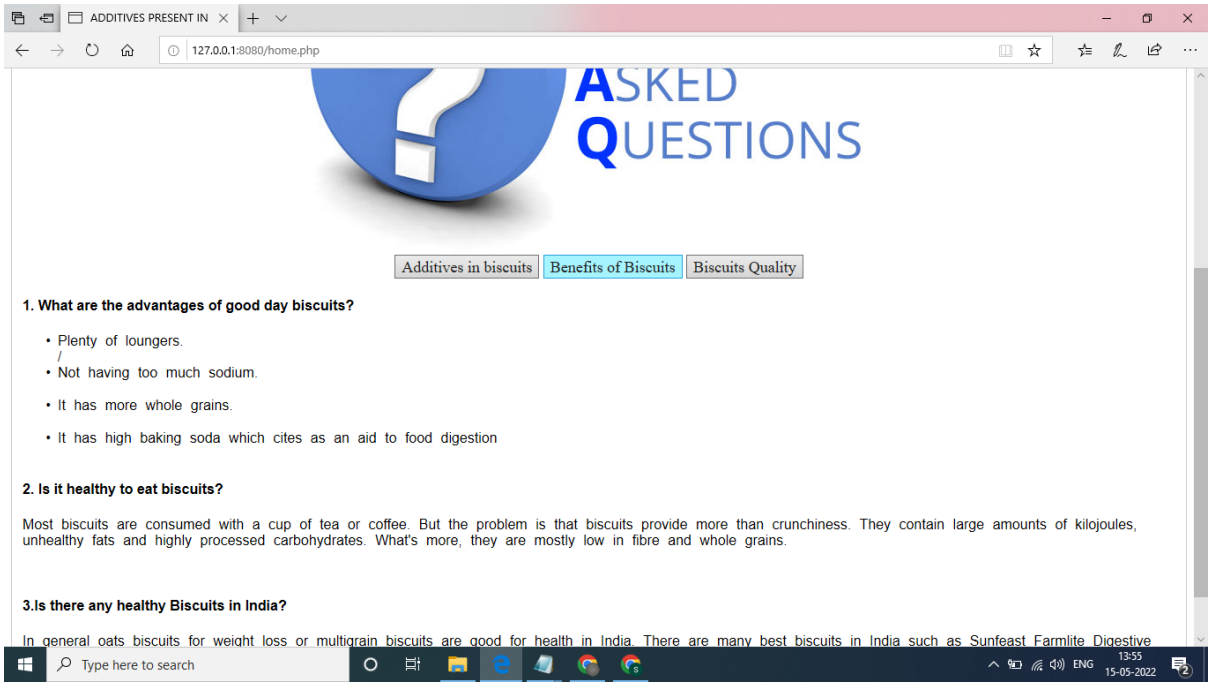
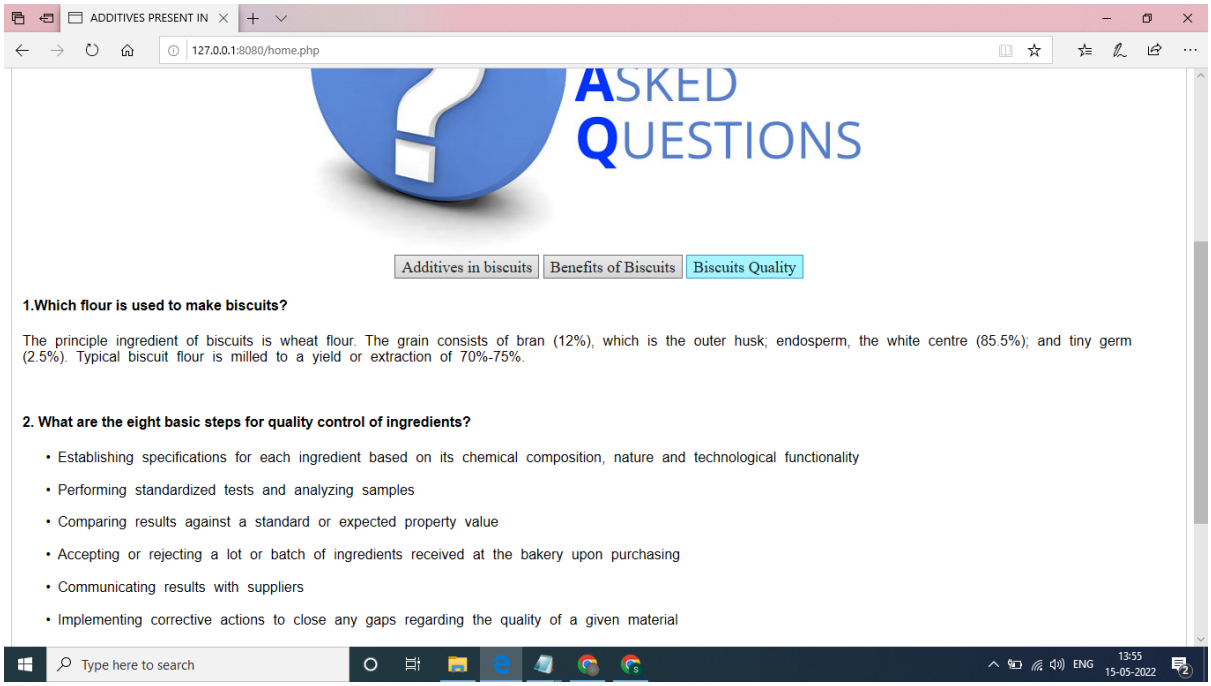
COOKIE
HOME
NUTRITION FACTS
INGREDIENTS
ADDITIVES
CALCULATOR
SELF ASSESSMENT
FAQ
FEEDBACK
SURVEY
NO. OF VISITORS
CONTACT US
FREQUENTLY
ASKED
QUESTIONS
Additives in biscuits
Benefits of Biscuits
Biscuits Quality
1. List of Food Additives for use in Biscuits?
• Sodium fumarate
Type here to search
ENG
13:55
15-05-2022


ADDITIVES PRESENT IN
127.0.0.1:8080/home.php
ASKED
QUESTIONS
Additives in biscuits
Benefits of Biscuits
Biscuits Quality
1. List of Food Additives for use in Biscuits?
• Sodium fumarate
• Potassium malate
• Sodium hydroxide
• Acetic acid or Lactic acid
2. What are examples of additives?
• Preservatives: ascorbic acid, calcium sorbate, and sodium nitrite.
• Color additives: fruit and vegetables juices, yellow 5, and beta-carotene.
• Flavors and spices:'real' vanilla or 'artificial' vanilla.
• Flavor enhancers: MSG and yeast.
Type here to search
ENG
13:55
15-05-2022

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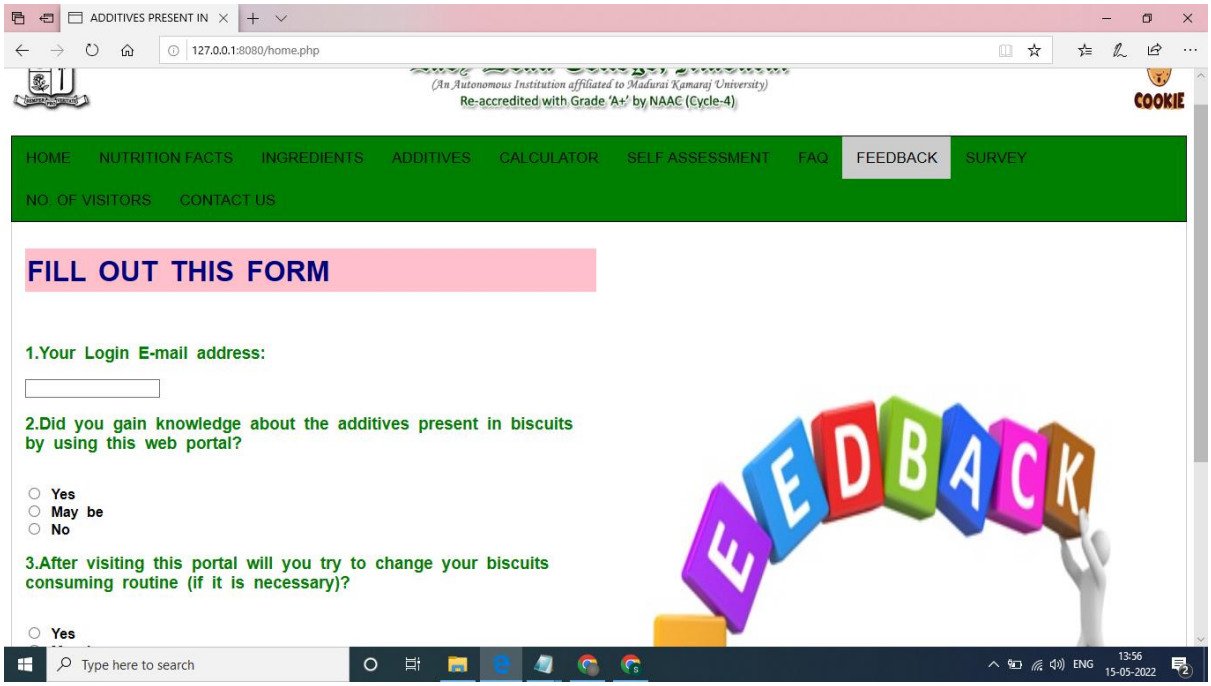
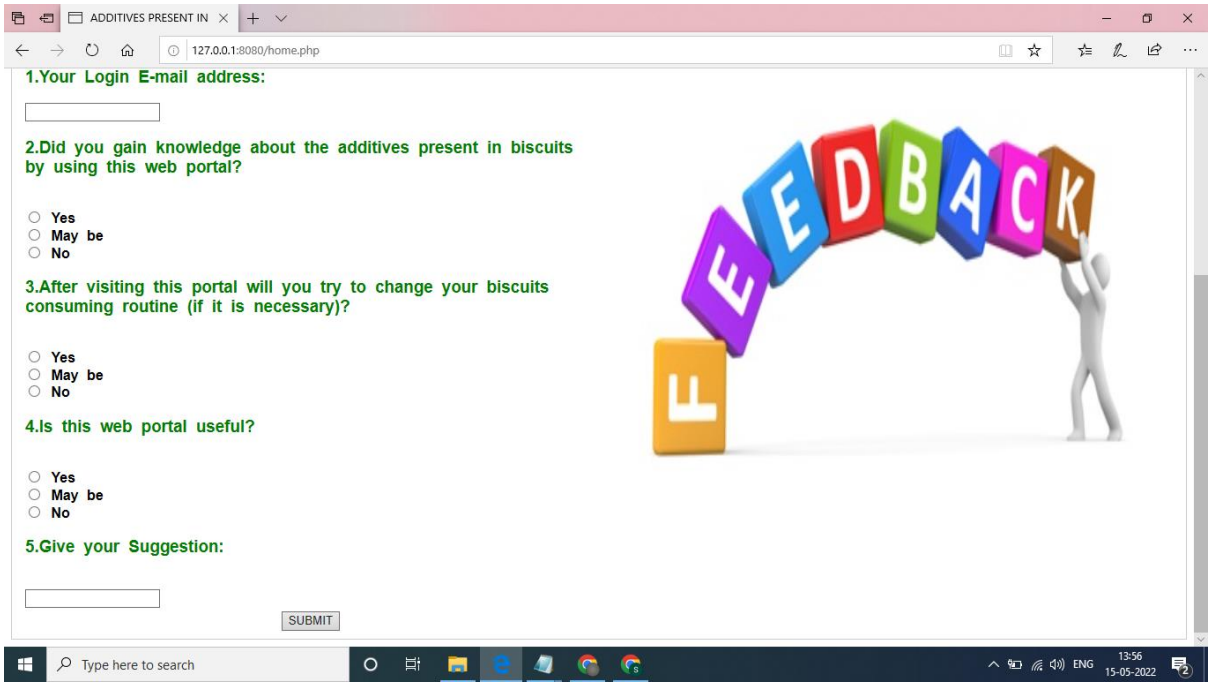
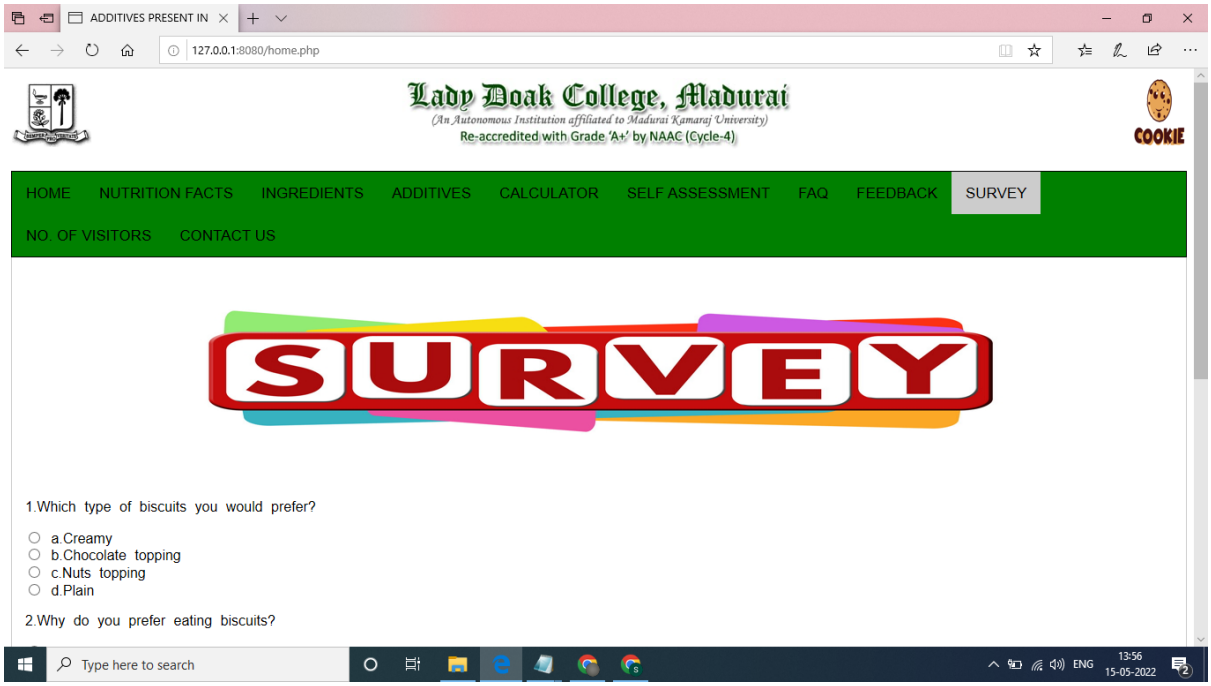


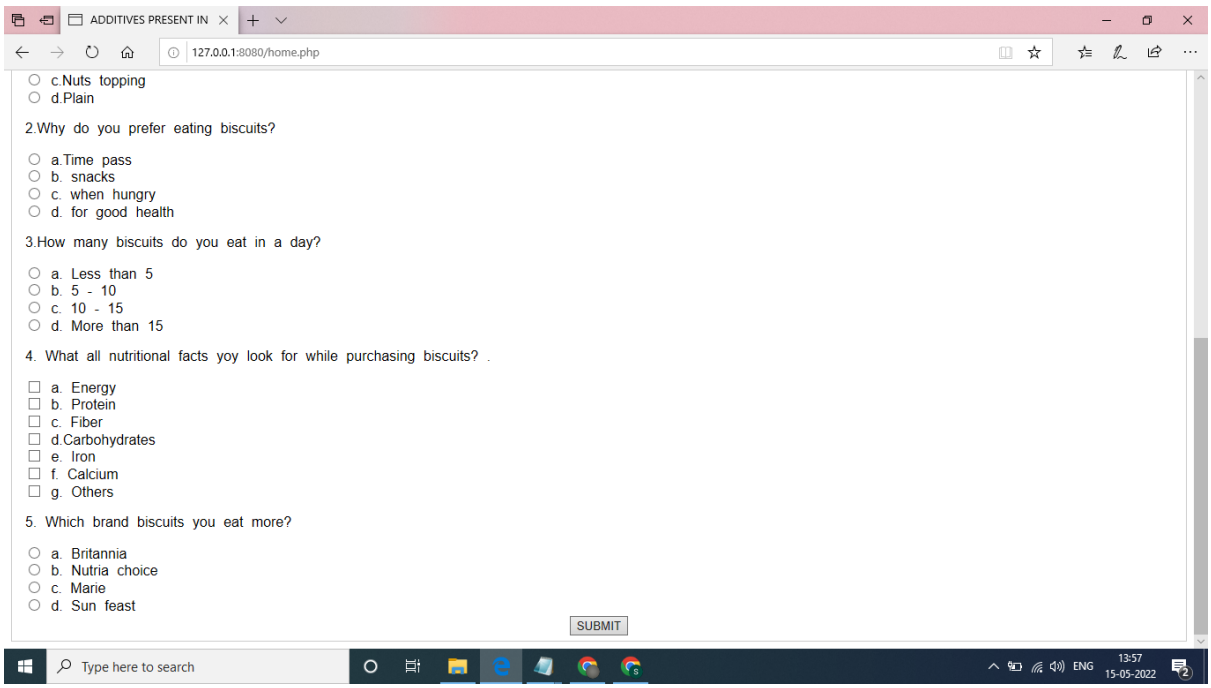




After submission of the feedback, the gif file want to be visible

We will give gif file

**SURVEY:**

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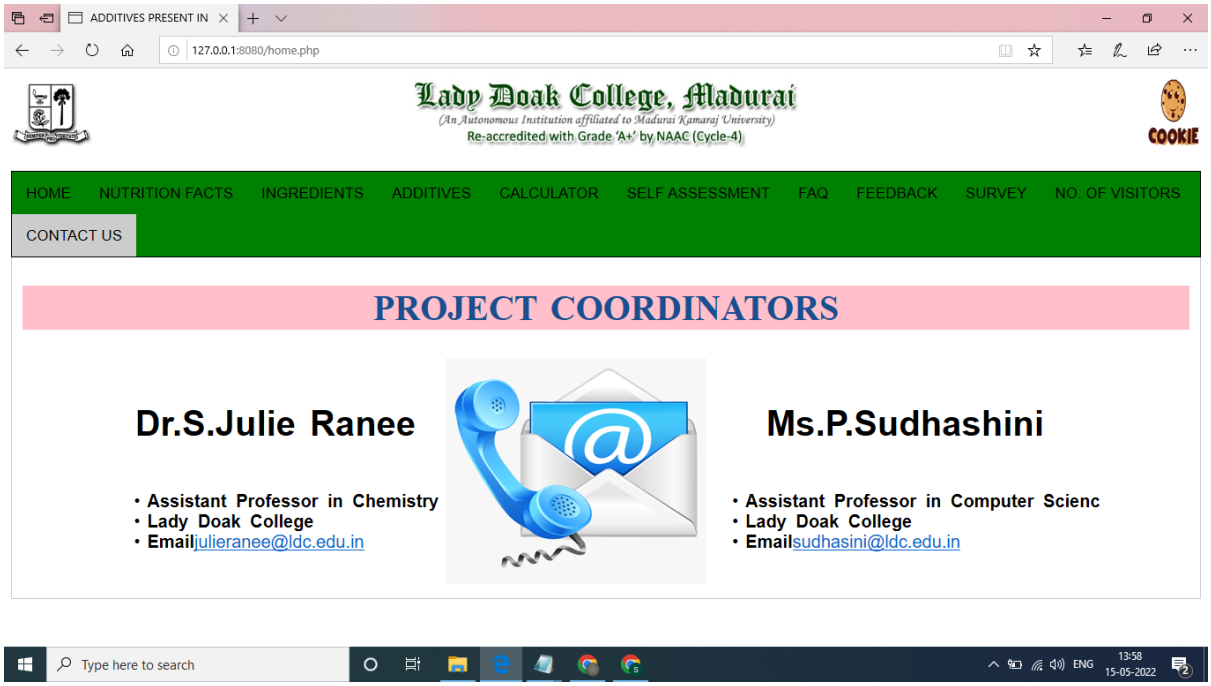
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