

Emulsifiers and stabilisers in food regulations 1975.

HMSO - Food Additives: Emulsifiers & Stabilisers E400



Description: -

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Food Regulations

Sulphated ash: Not more than 0. Source The provisions of this § 57.

The composition and rheology of denture adhesives

Stabilisers thickeners and gelling agents are inherent in almost all living organisms they determine a number of critical functions including moisture binding and control structure and flow behaviour that enable organisms to thrive in a natural environment for use in food. Chemical description: Essentially the mono- and di-esters of sucrose with fatty acids occurring in food fats. It is also one of the leading stabilisers for ice cream and other frozen dairy foods.

The Emulsifiers and Stabilisers in Food Regulations 1989

If used in combination with other food additives permitted by this list in these foods except phosphate salts, citrate salts, tartrate salts, or sodium gluconate, the total amount not to exceed 0.

The composition and rheology of denture adhesives

Sulphated ash: Not more than 1.

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