Handbook of Food Additives-Third Edition

Published 2008 – 1263 Pages – Book Format - £260


Target information on components by:

- Trade Names • Chemical Names • Chemical Synonyms • Functions/Applications • Manufacturers/Distributors • CAS Numbers • EINECS/ELINCS Numbers • FEMA numbers • E/INS numbers • FDA numbers

Coverage includes Food Additives that function as:

- Acidulents • Aerating agents • Alkaline agents • Anticaking agents • Antimicrobials • Antistaling agents • Antioxidants • Antispattering agents • Aromatics • Binders • Bittering agents • Bleaching agents • Bodying agents • Bulking agents • Catalysts • Clouding agents • Coatings • Colorants • Color Adjuncts • Color diluents • Color retention aids • Cooling agents • Curing agents • Defoamers/Antifoams • Clarifiers • Dietary supplements • Dietary fiber • Dispersants • Dough conditioners • Drying agents • Emulsifiers • Egg replacements • Encapsulants • Enzymes • Fat replacers • Fermentation aids • Film-formers • Firming agents • Flavors • Flavor enhancers • Gelling agents • Glazes • Humectants • Instantizing agents • Leavening agents • Masticatory aids • Neutralizers/Buffers/pH control agents • Nutrients • Opacifiers • Pickling agents • Preservatives • Propellants • Raising agents • Release agents • Solubilizers • Solvents • Stabilizers • Starch complexing agents • Stiffening agents • Surfactants • Surface-finishing agents • Suspending agents • Sweeteners • Synergists • Tenderizers • Texturizers • Thickeners • Vehicles • Vitamins/Nutraceuticals • Viscosity modifiers • Whipping agents

- More than 5,500 trade name products
- More than 4,000 generic products with 15,000 fully cross-referenced synonyms (hyperlinked in software)
- More than 20,000 Functional/Application Categories in a detailed index format
- CAS, EINECS/ELINCS, FEMA number indexes
- More than 2,700 International Manufacturers and their branches

About Handbook of Food Additives
The Handbook of Food Additives, Third Edition has been extensively updated and expanded in this new edition. It describes more than 5500 trade names, and more than 4000 generic chemicals and materials, available from worldwide manufacturers, that function as direct additives in food that is available for consumption.

- Food additives are used to: (1) maintain or improve the overall nutritional quality of the food, (2) preserve the quality and shelf life of the food, and (3) make the food more appealing to the consumer through modification of taste, texture and appearance. These are intentionally added to a food to affect its overall quality. Substances reasonably expected to become a part of the food in trace amounts as a result of any aspect of production, processing, storage, or packaging are also included.

Entries in this reference for both trade names and chemicals contain extensive information that comprehensively profiles each product.

This reference is unique in that it functions as a single source for information on both the trade name products and the chemicals that are used as food additives throughout the world. It includes summaries of regulatory information for the United States, Europe, and Japan. The products described in this Handbook are cross referenced in multiple ways: chemical composition, function/application, CAS number, EINECS number, FEMA number, and E/INS numbers, and US CFR regulatory numbers.

Table of Contents

PART I-Trade Name Reference
Trade Name Reference contains alphabetical entries of trade name food additive products. Each entry provides information on its manufacturer, chemical composition, CAS, EINECS, and FEMA identifying numbers, general properties, applications and functions, toxicology, compliance, and regulatory information as provided by the manufacturer and other sources. **Software features: Full-text Search with Boolean operator support** **Keyword Indexes**: Comprehensive Index, Trade Name X-Ref, Generic Chemical X-Ref, Manufacturers X-Ref, CAS X-Ref, EINECS/ELINCS X-Ref, Functional/Applications X-Ref., Toxicological X-Ref., FDA 21CFR X-Ref **Hyperlinking**: Trade names manufacturers to Manufacturers Directory and websites;Generic chemicals to Generic Products, Trade Name Cross-Reference, FDA 21CFR's to Regulatory Cross-Reference with Web links

Part II-Chemical Component Cross-Reference
Chemical Component Cross-Reference contains an alphabetical listing of more than 4000 food chemicals and materials. Each food chemical entry includes, wherever possible, its synonyms, CAS number, EINECS number, FEMA number, INS number, E number, formula, chemical properties, function and application, toxicology, precautions, usage level, and regulatory information, as well as the manufacturers of the chemicals/materials. The trade name products from Part I that are equivalent to the chemical or contain that chemical compound as the trade name product’s major chemical constituent are cross referenced. Synonyms for these chemical entries are comprehensively cross referenced back to the main entry.

Part III-Functional/Application Index
Functional/Application Cross-Reference is a powerful tool for locating the trade names and generic chemicals/materials based on their combined function and application. By searching on key words such as anticaking agent, texturizer, aerating agent within a food application area such as dairy products,
frozen desserts, health foods, etc., the user is directed to the trade names and/or generic chemicals/materials that have that specific function and application.

**Part IV-Manufacturers Directory**
Manufacturers Directory contains detailed contact information for the more than 2700 worldwide manufacturers and their branches of trade name products and chemical components that are referenced in this handbook. Wherever possible, telephone, telefax, toll-free numbers, e-mail and internet addresses, and complete mailing addresses are included for each manufacturer.

**Additional Indexes and Resources**

*CAS Number Index* contains CAS number entries followed by a listing of their trade name product and chemical equivalents in alphabetical order. The chemical name is in boldfaced type.

*EINECS/ELINCS Number Index* contains EINECS/ELINCS number entries followed by a listing of their trade name product and generic chemical equivalents in alphabetical order. The chemical name is in boldfaced type.

*FEMA Number Index* orders chemicals contained in this reference by these numbers (assigned by the Flavor and Extract Manufacturers Association).

*FDA Regulatory Number Index* orders the trade names and chemicals by their FDA CFR regulation numbers (*Software links each section with details on the Internet*).

*E Number Table* orders the chemicals by the European Union designation for food additives.

*INS Table* orders the chemicals by an international numbering system prepared by the Codex Committee on Food Additives and Contaminants (CCFAC) for the purpose of providing a method for identifying food additives by number as an alternative to the declaration of the specific chemical name. It is based on the E number system.

*Japanese Regulations of Food Additives with Standards of Use* lists use, usage level, and limitations placed on food additives.

*Glossary* contains definitions of terminology associated with food additives and their application areas.
Handbook of Food Additives contains the following sections: Trade Name Reference contains over 5500 alphabetical entries of trade name food additive chemicals and materials. Each entry provides information on its manufacturer, chemical composition, CAS, EINECS/ELINCS identifying numbers, general properties, applications and functions, toxicology, compliance, and regulatory information as provided by the manufacturer and other sources. CO, CO2, combustible gases may be generated in fire conditions. Storage: Keep away from excessive heat, strong oxidizing agents, amines “Honeywell Spec. Chems.” and “Polyethylene, oxidized” and the other chemicals are linked to the manufacturer and generic chemical sections. Handbook of Food Additives, Third Edition. Ingredients, Additives, GRAS & Packaging Guidance Documents & Regulatory Information. Food and Color Additives Final Rules by Year. Home. Food. Guidance & Regulation (Food and Dietary Supplements). Guidance Documents & Regulatory Information by Topic (Food and Dietary Supplements). Ingredients, Additives, GRAS & Packaging Guidance Documents & Regulatory Information. Food Defect Levels Handbook. Intentional failure to remove inedible materials from the finished product, or the intentional addition or substitution of cheaper food or ingredient to a product. EXTRANEOUS MATERIALS. Any foreign matter in a product associated with objectionable conditions or practices in production, storage, or distribution.