

Corrigé

Prénom : Groupe :

Note $\frac{20}{20}$

I : a: give a short answer for each question : 06 pt

- 1- What are added substances in agrifood? What are the categories of additives?
They are food additives to food processing for modifying sensoria, improving safety or increasing shelf life. It is an industrial scale for technical purposes.
Categories: Nutritional; Sensory; Preservatives; Processing...
- 2- Which added substances are NOT covered by additives legislation?
Spices or Herbs - Nutritional Micronutrients (Fe, B12) - oligo, Di, mono-saccharides, caffeine, etc.
- 3- Is it permissible to freely use additives in or on parts of foods that are not consumed?
No, they must be proved safe and follow strict rules.

I : b: true or false : 04 pt

- Coumarin is a blue-colored food additive **F**
Aspartame is a synthetic sweetener **T**
At the E code of the colorants the third digit indicates the color **F**
A food additive has a permanent role **F**, Not typically.

Partie II: Reorder the following sentences to make meaningful paragraph 06 pt

- ✓ - 2 They take into account the manufacturing characteristics and the nature of the food.
- 5 They are required to comply with the additive's conditions of use, in particular, not to exceed a threshold value or use more additive than necessary to achieve the desired effect.
- 6 They have the status of food ingredients and are therefore included in the list of ingredients.
- 3 Professionals are required to use, among the authorized additives, the food additive that is most suited to the desired function and that cannot be achieved by other means.
- 4 For example, sodium citrate solubilizes milk proteins to prevent their precipitation, and certain antioxidants help limit the rancidity of fats.
- ✓ - 1 Food additives are substances intentionally added to foods to perform specific technological functions, such as coloring or preserving food.

Partie III: give a comparison between a food additive and an ingredient 05 pt

An ingredient is all fundamental components that the food is made up of. So, the taste, texture, or value, constituents, contribute to the quality of the food.
While food additive is all added substances for specific purposes: preserving, coloring, flavoring, so they are secondary constituents.