GSA

attempt and upload proper questions for evaluation.....

Batch 70

1- Food Additives

Substances added to food to enhance the flavor, texture, or appearance, thereby increasing its appeal and marketability

Examples:

Artificial sweeteners (aspartame), flavor Enhancer (e.g. msg), and food Coloring

Significance:

Food additives plays a crucial role in modern food processing, but their excessive use can have adverse health effects.

2- Food Preservatives

Substances added to food to prevent spoilage, extend shelf life, and maintains its quality.

Examples:

Sodium benzoates, Potassium sorbate and nitrites.

Importance:

Perservatives help prevent foodborne illnesses, reduce food waste, and ensure a stable food quality.

3- Food Preservation Methods

Techniques used to prevent food spoilage, extend shelf life and slow down the growth of microorganisms, enzymatic reactions.

Examples:
Canning, freezing, and vaccum-sealing.

Relevance:
Food Preservation methods are essential for ensuring food security, particularly in developing countries.

4- Food Adulteration

Intentional addition of inferior or harmful substances to food, thereby compromising its quality and safety.

Examples:
Adding water to milk, mixing stones with grains, or using artificial colors in food products.

Consequences:
Food adulteration can be lead to serious health problems, economic losses, and erosin of consumer trust.

5- Food Contamination

Presence of harmful substances or microorganisms in food, thereby compromizing its safety and quality.

Examples:
Bacterial contamination (salmonella), chemical contamination (e.g. Pesticides), physical contamination (e.g. foreign objects).

Impact:
It can have severe health and economic consequences, highlighting the need for effective food measures.

Difference

1- Food additives Vs. food Perservatives:

- Additives enhance quality, while perservatives prevent spoilage.

2- Food Preservatives Vs. Food Preservation methods:

- Perservatives are substance, while Preservation methods are techniques.

3- Food adulteration Vs. food contamination:

- Adulteration is intentional; while food contamination is often unintentional.

4- Food Additives Vs. Food Adulteration:

- Additives are generally enhance quality of food, while adulteration invodve adding harmful substances.

5- Food Perseservatives Vs. food contamination

- Preservatives prevent spoilage, while contamination introduces harmful substances.