

An overview of food additives marked with letter E: codes for certain food additives authorised in the European Union

E100-199



E150
caramel

E200-299



E270
lactol

E300-399



E300
Vitamin C

E400-499



E412 guar gum

E500-599



E500 sodium-carbonate

E600-699



E621 sodium-glutamate

E900-999



E901
bees
wax

E1100-1599



E1510 ethanol

NATURALLY OCCURRING COLOURS are made from raw materials of animal or vegetable origin. **ARTIFICIAL COLOURS** are synthetically produced compound.

PRESERVATIVES are chemical substances that prevent or slow down the growth of micro-organisms.

ANTIOXIDANTS and ANTIOXIDANT SYNERGISTS inhibit undesirable oxidation processes in foods.

ACIDITY REGULATORS impart a pleasant sour taste to foods, maintain or build up acidity levels.

Most of the **STABILISERS** that make foodstuffs stable are mainly made from plants.

FLAVOUR ENHANCERS have little or no taste on their own but they can enhance or modify the taste when added to foods.

ANTIBIOTICS are substances that can prevent the growth of microorganisms in animals and humans.

Additional food additives such as **GLAZING AGENTS**.