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General Introduction

The production and utilization of food products have changed substantially over the last several years. This lead to the extensive use of additives in the food industry which promoted a wide field of investigation in that respect. The success of any additive depends largely on the method of preparation and the subsequent characterization of its constituents. The most frequently discussed food chemistry problem in the popular press today is that of food additives.

Food additive is any substance not naturally present in a food but added during its preparation and remaining in the finished product. To-day many compounds are added to food to enhance flavour, to improve nutritive value and to give some new properties.

Emulsifiers and flavours are the most important substances which are used as food additives.

Emulsifiers may be present in some basic ingredients or in a food product, or they may be added to the finished product to achieve the desired properties.

The flavour of food is one of the delights of eating . It enhances the taste and odour of foodstuff. It is so important in determining their commercial value.

Emulsifiers are used in many food products as a carrier for flavour. Thus the relation between flavours and emulsifiers as additives in food chemistry is clear.