

Student Name: _____

Additives Worksheet:

Directions: For this assignment you will be using two different resources to answer the questions. One is the USDA/FSIS website link and the second one is a University of Minnesota Extension Nitrite Article.

The following 8 questions are from the USDA/FSIS Additives Information Link. The answers are found in the reading.

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/additives-meat-and-poultry>

1. Why was the spice trade so important to the meat and food industry?
2. What is typically the purpose of food additives? Name 3.
3. What is the difference between “direct” and “indirect” food additives?
4. What are the 4 main reasons why color additives are added to products?
5. Who monitors additives for the meat and poultry industries?
6. Which two federal agencies continue scientific research on approved additives for the meat and poultry industries?
7. What year and federal act had specific food additive regulations?

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8. What are the definitions for the following terms according to the USDA:

- a. Antioxidant:

- b. BHT (butylated hydroxytoluene):

- c. Binder:

- d. Bromelin:

- e. Citric Acid:

- f. Emulsifier:

- g. Ficin:

- h. Gelatin:

- i. Humectant:

- j. Hydrolyzed (Source) Protein:

- k. Monosodium Glutamate (MSG):

- l. Papain:

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m. Phosphates:

n. Rancid/Rancidity:

o. Sodium Erythorbate:

p. Sodium Nitrite:

q. Texturizers/Stabilizers/Thickeners:

The following 6 questions are from the UMN Nitrite Article. The answers are found in the reading.

1. Does Nitrate have affect on a products color? How does it or how does it not?
2. What does Nitrite delay the development of? Name 3 things.
3. Why is sugar typically added to products?
4. What are at least 3 natural sources of nitrate that humans can consume?
5. Who is the federal agency responsible for testing and validating food additives like sodium nitrite?