

FOOD ADDITIVE TEST KIT B (25 vials)
Product Code 8024

The listing of typical products is not exhaustive: many of these additives will be found in other products. Not all of the examples listed under “typical product” will contain the additive.

Code	E Number	Name	Function	Typical Products	Comments
FEB 32		Caffeine		soft drinks, sports drinks, tea, coffee, cola drinks, pain relief drugs, tonics	
FEB 33		Dimethyl Dicarbonate		soft drinks	
FEB 34		Lactose		cows milk, goats milk, sheep's milk, packet sauce, chocolate, antacid preparations	in milk of all animals; some people are lactose intolerant
FEB 35		Vanillin	flavour	chocolate, cakes, desserts, yoghurt, perfume	from coniferyl alcohol
FEB 36		Wood Distillate	flavour	smoke flavour foods	
FEB 37	E100	Curcumin	colour	ice cream, confectionery, margarine	from turmeric using methanol, hexane and acetone
FEB 38	E171	Titanium Dioxide	colour	confectionery, toothpaste, sunscreen, gelatine capsules for nutritional supplements, lipstick, foundation, mascara, paint pigment, printing ink, filler for paper and plastics	
FEB 39	E222	Sodium Hydrogen Sulphite	preservative	instant potato	
FEB 40	E250	Sodium Nitrite	preservative	tinned meat products	Also dyestuffs and corrosion inhibitor in industry
FEB 41	E260	Acetic Acid	acidity regulator	chutney, cakes, cough tincture, rheumatic liniment, antiseptic skin applications, wart and corn ointment, fumes from silicone sealants curing	occurs naturally in plant and animal tissues and is involved in fatty acid and carbohydrate metabolism

Code	E Number	Name	Function	Typical Products	Comments
FEB 42	E270	Lactic Acid	acidulant	meat extracts, pickled onions, margarine, cheese & onion roll, cleansing lotion, toning lotion, eye gel, shampoo, pre-shave lotion, vaginal douches, wart treatments, sports drinks, a chemical intermediate, in textile finishing and in leather tanning, manufacture of a bread additive	occurs naturally in muscles during periods of physical exertion
FEB 43	E300	Ascorbic Acid/ Vitamin C	antioxidant	instant potato, soft drinks, mustard, bread	usually chemically synthesized using glucose as the starting point.
FEB 44	E322	Lecithin	antioxidant/ emulsifier	cakes, confectionery, gravy granules, cakes, margarine, cereal bars, instant powdered products	from eggs, vegetables and soya
FEB 45	E338	Phosphoric Acid	acidulant	soft drinks, rust remover	
FEB 46	E400	Alginic Acid	stabiliser	ice cream, cheese, milk shakes, salad dressings, coating for fish and meat, stabilise fruit juice and foam on beer, medicines, dressing on textiles	from seaweed
FEB 47	E401	Sodium Alginate	stabiliser	cakes, ice cream, cereal bars, stabilise fruit juice and foam on beer	
FEB 48	E407	Carrageenan	stabiliser	salad dressings, ice cream, cakes, toothpaste, shaving cream	
FEB 49	E410	Locust Bean Gum/ Carob Gum	stabiliser	ice cream, soft cheese, sausages	
FEB 50	E412	Guar Gum		ice cream, salad cream, mayonnaise, milk shakes	
FEB 51	E414	Gum Acacia	stabiliser	soft drinks, emulsifying and suspending agent in drugs, manufacture of plasters, as an adhesive	from acacia tree
FEB 52	E415	Xanthan Gum	stabiliser	soft drinks, mustard, salad dressings, mayonnaise, sauces, confectionery, hot chocolate drinks, cereal bars, moisturiser, cleansing lotion, foundation, toothpaste	

Code	E Number	Name	Function	Typical Products	Comments
FEB 53	E420(i)	Sorbitol	sweetener	medicinal syrups and cough mixtures, low-calorie foods, toothpaste, manufacture of ascorbic acid, various surface active agents, pharmaceuticals, cosmetics, adhesives, polyurethane foams, etc.	naturally present in rowan berries
FEB 54	E440(a)	Pectin	stabiliser	jam, jellies, biscuits, yoghurt, frozen desserts, salad dressings, dental adhesives, diarrhoea preparations, cosmetics	from rind of citrus fruits and apples; naturally present in all plants
FEB 55	E491	Sorbitan Monostearate	emulsifier	dried yeast, cakes, desserts, liquid tea concentrates	
FEB 56	E903	Carnauba Wax		confectionery, furniture polish and varnish, mascara	

References:

D.W.A. Sharp *The Penguin Dictionary of Chemistry*
Maurice Hanssen *E For Additives*
P. Cox & P. Brusseau *Secret Ingredients*
M. Birkin *C For Chemicals*
J. Emsley *The Consumer's Good Chemical Guide*

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Life-Work Potential, Sea View House, Long Rock, Penzance, TR20 8JF, UK

Tel UK: 0844 412 4487; Tel from outside UK: +44 1726 819179

office@lifeworkpotential.com | www.lifeworkpotential.com