

RESEARCH ON THE FOOD ADDITIVES USED IN SOME PRODUCTS FROM SWEETS CATEGORY

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Abstract

Among the multitude of marketed food product categories, confectionery stands out for its variety and complexity, often involving the use of a wide range of additives to meet consumer demands for taste, texture and shelf life. The objective of this study was to present the food additives used in products from the category of sweets frequently consumed by all categories of consumers due to their affordable price. Thus, 5 products each from the croissant with filling and wafers with filling categories were analyzed. The results obtained highlight 8 classes of additives in the products of the croissants category with filling, namely: dyes, preservatives, acidity correctors, emulsifiers, stabilizers, gelling agents, thickeners and strengthening agents, while in the analyzed products of the wafer category with filling, 4 classes of food additives: colorants, acidity correctors, emulsifiers and loosening agents. Differences were observed in the number of additives used by different manufacturers to obtain filled croissant pods and filled wafers.

Key words: food additives, filled croissant, filled wafers