

## ANNEX A

### FOOD ADDITIVES FUNCTIONAL CLASSES, DEFINITIONS AND TECHNOLOGICAL PURPOSES

**TABLE 1:**

<b>Functional Classes</b>	<b>Definition</b>	<b>Technological Purpose</b>
1. Acidity regulator	A food additive, which controls the acidity or alkalinity of a food.	Acidity regulator, acid, acidifier, alkali, base, buffer, buffering agent, pH adjusting agent
2. Anticaking agent	A food additive, which reduces the tendency of components of food to adhere to one another.	Anticaking agent, anti-stick agent, drying agent, dusting agent
3. Antifoaming agent	A food additive, which prevents or reduces foaming.	Antifoaming agent, defoaming agent
4. Antioxidant	A food additive, which prolongs the shelf-life of foods by protecting against deterioration caused by oxidation.	Antioxidant, antioxidant synergist, anti-browning agent
5. Bleaching agent	A food additive (non-flour use) used to decolorize food. Bleaching agents do not include pigments.	Bleaching agent
6. Bulking agent	A food additive, which contributes to the bulk of a food without contributing significantly to its available energy value.	Bulking agent, filler
7. Carbonating agent	A food additive used to provide carbonation in a food.	Carbonating agent
8. Carrier	A food additive used to dissolve, dilute, disperse or otherwise physically modify a food additive or nutrient without altering its function (and without exerting any technological effect itself) in order to facilitate its handling, application or use of the food additive or nutrients.	Carrier, carrier solvent, nutrient carrier, diluent for other food additives, encapsulating agent

9. Color	A food additive, which adds or restores color in a food.	Color, decorative pigment, surface colorant
10. Color retention agent	A food additive, which stabilizes, retains or intensifies the color of a food	Color retention agent, color fixative, color stabilizer, color adjunct
11. Emulsifier	A food additive, which forms or maintains a uniform emulsion of two or more phases in a food.	Emulsifier, plasticizer, dispersing agent, surface active agent, crystallization inhibitor, density adjustment agent (flavoring oils in beverages), suspension agent, clouding agent
12. Emulsifying salt	A food additive, which, in the manufacture of processed food, rearranges proteins in order to prevent fat separation.	Emulsifying salt, melding salt
13. Firming agent	A food additive, which makes or keeps tissues of fruit or vegetables firm and crisp, or interacts with gelling agents to produce or strengthen a gel.	Firming agent
14. Flavor enhancer	A food additive, which enhances the existing taste and/or odor of a food.	Flavor enhancer, flavor synergist
15. Flour treatment agent	A food additive, which is added to flour or dough to improve its baking quality or color.	Flour treatment agent, flour bleaching agent, flour improver, dough conditioner, dough strengthening agent
16. Foaming agent	A food additive, which makes it possible to form or maintain a uniform dispersion of a gaseous phase in liquid or solid food.	Foaming agent, whipping agent, aerating agent
17. Gelling agent	A food additive, which gives a food texture through formation of a gel.	Gelling agent
18. Glazing agent	A food additive, which when applied to the external surface of a food, imparts a shiny appearance or provides a protective coating.	Glazing agent, sealing agent, coating agent, surface-finishing agent, polishing agent, film-forming agent
19. Humectant	A food additive, which prevents	Humectant, moisture-

	food from drying out by counteracting the effect of a dry atmosphere.	retention agent, wetting agent
20. Packaging gas	A food additive gas, which is introduced into a container before, during or after filling with food with the intention to protect the food, for example, from oxidation or spoilage.	Packaging gas
21. Preservative	A food additive, which prolongs the shelf-life of a food by protecting against deterioration caused by micro-organisms.	Preservative, antimicrobial preservative, antimycotic agent, bacteriophage control agent, fungistatic agent, anti-mold and anti-rope agent, antimicrobial synergist
22. Propellant	A food additive gas, which expels a food from a container.	Propellant
23. Raising agent	A food additive or a combination of food additives, which liberate(s) gas and thereby increase(s) the volume of a dough or batter.	Raising agent
24. Sequestrant	A food additive, which controls the availability of a cation.	Sequestrant
25. Stabilizer	A food additive, which makes it possible to maintain a uniform dispersion of two or more components.	Stabilizer, foam stabilizer, colloidal stabilizer, emulsion stabilizer
26. Sweetener	A food additive (other than a mono- or disaccharide sugar), which imparts a sweet taste to a food.	Sweetener, intense sweetener, bulk sweetener
27. Thickener	A food additive, which increases the viscosity of a food.	Binder, bodying agent, texturizing agent, thickener, thickener synergist

Reference: Class Name and the International Numbering System for Food Additives (CXST 36-1989) Revised 2021.

