

CHEMICAL COMPOSITION OF SOME FOOD ADDITIVES

Askarov I.R*; Hasanova D.T**; Umarova G.K***; Tulanova U.Z****

*Professor,

Andijan State University, Andizhan Region,
Republic of UZBEKISTAN

**PhD of Andijan State University,
Andizhan Region, Republic of UZBEKISTAN

***Magistr,

Andijan State University, Andizhan region,
Republic of UZBEKISTAN

****Magistr,

Andijan State University, Andizhan Region,
Republic of UZBEKISTAN

Email id: tulanova_3103@mail.ru

DOI: **10.5958/2249-7137.2022.00114.8**

ABSTRACT

The article provides information about the types, chemical composition and some of the harmful properties of food additives. Some of them can cause gastrointestinal problems, skin rashes, high blood pressure, and carcinogenic effects. The use of the most harmful compounds in the food industry is prohibited. This substance is used in the food industry as a preservative to prevent the growth of fungi and microorganisms. Standard values for SO₃ have not yet been developed. Increasing its concentration poses a danger to human health.

KEYWORDS: *Food Additives, Dyes, Preservatives, Antioxidants, Stabilizers.*

REFERENCES

1. Nutritional supplements Available at: [https:// ru. Wikipedia org.wiki](https://ru.wikipedia.org/wiki).
2. Sarafanova LA. Food additives. St. Petersburg: Giord; 1997. p. 22-30.
3. Serov YuA. Dangerous food E-additives. Moscow, 2001. pp. 8-11.
4. Sobirova RA, Abrorov OA, Inoyatova FX, Aripov AN. Biologik kimyo.T. Yangi asr avlodi. 2006.
5. Askarov IR, Khasanova DT. Ayrim ozik-ovkat qo'shilmalarining kimyoviy tarkibi. Ilmiy habarnoma, ADU. Andijon, 2010;(3):71-72.
6. Askarov IR, Khasanova DT. Ozuqaviy qo'shilmalarning pivoni sertifikatlashdagi roli. Ilmiy habarnoma, ADU. Andijon, 2017;(3):26-28.