

## CHEMICAL COMPOSITION OF SOME FOOD ADDITIVES

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### 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 SO<sub>3</sub> have not yet been developed. Increasing its concentration poses a danger to human health.*

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

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