

STRUCTURE OF E-FOOD SUPPLEMENT AND ITS PROPERTIES

Rozimamatova Gulmira Sulaymanjanovna*

*Assistant

Andijan State University, UZBEKISTAN

Email id: gulmirarozimamatova@gmail.com

DOI: 10.5958/2249-7137.2022.00494.3

ABSTRACT

This article discusses the compounds of nutrients E and their chemical composition. It also provides information about the beneficial and harmful properties of E. Another potent additive is E 952 - cyclamic acid and its sodium, potassium and calcium salts. It includes sweets, sodas, confectionery, chewing gum, sauces, dairy products, breads and baked goods, and more. As a result, about five hundred different additives are used in the food industry today, and the number of them mixed is many times greater.

KEYWORDS: *Food Coloring, Sulfur Dioxide, Tartrazine, Carcinogenicity, Allergic Reaction, Prohibited Additives.*

REFERENCES

1. Sarafanova L.A. Food additives: encyclopedia / L. A. Sarafanova, Ed. 2nd .- St. Petersburg: Giord Publishing House, 2004.- P.808.
 2. Steinberg A. I. et al. Additives to food products (Hygienic requirements and regulation). -M: Medicine, 1969.- S. 95.
 3. Okhunov I.A, Rakhmonov O.M, Aliyeva G.A//Improving pedagogical conditions for developing a responsible attitude to virtual learning in future teachers// Psychology and education (2021) 58(1): 4035-4041.
 4. IR Askarov, NT Muydinov // Obtaining goods for medical use of cattle skin and determining its chemical composition. Journal of Chemistry and Folk Medicine 1 (1), 36-55.
 5. NT Muydinov, OI Radjabov, GA Halilova. The study of rheological properties and structure of films obtained on the basis of collagen. Problems and Perspectives in Pharmaceutics and Drug Discovery. 2018.3.1.69-72.
 6. I.R Askarov, N.T Muydinov//Determination of chemical composition and antioxidant activity of lemon varieties grown in the natural climate of Uzbekistan ACADEMICIA: An International Multidisciplinary Research Journal 11 (11), 599-603.
 7. O.I. Radjabov, A.Yu. Atazhanov, A.S. Turaev, N.T. Muidinov., D.A. Buriev, D.SSagdullaeva // Study of the rheological properties of structured collagen with Na-CMC. Editorial board. 185.
-