## A simple guide to FOOD ADDITIVES



Here's a list of additives most likely to cause symptoms to those who have particular sensitivities.

## **COLOURS**

- Artificial 102, 107, 110, 122-129, 132, 133, 142, 151, 155
- Natural 160B (annatto)

## **FLAVOUR**

• Glutamates 621-635 (soups, pasta sauces, stocks, Asian sauces, curry pastes, savoury snacks)

## **PRESERVATIVES**

- Sorbates 200-203 (mainly in juices, cheese spreads, dips)
- Benzoates 210-218 (mainly in cordials, fruit drinks, fruit sauces)
- Sulphites 220-228 (mainly in wine, pickled onions, dried fruit)
- Nitrates, Nitrites 249-252 (mainly in cured meats, bacon, ham, salami)
- Propionates 280-283 (mainly in confectionary, bread, biscuits)
- Antioxidants 310-312, 319-321 (mainly in table spreads, dips, mayonnaise, salad dressings)

