Food additives are used in our foods to maintain product consistency, improve or maintain nutritional value, maintain palatability and wholesomeness, provide leavening or control acidity/alkalinity, or enhance flavor or impart desired color. A direct additive is a substance that is added to a food for a specific purpose. An indirect additive is one that becomes part of the food in trace amounts due to its packaging, storage, or other handling.

This infrared database contains substances directly added to food, including substances regulated by the U.S. Food and Drug Administration (FDA) as direct, "secondary" direct, and color additives, and Generally Recognized As Safe (GRAS) and prior-sanctioned substances. These substances are found in the inventory often referred to as "Everything" Added to Food in the United States (EAFUS). This database contains ingredients added directly to food that FDA has either approved as food additives or listed or affirmed as GRAS. The list contains many, but not all, of the substances subject to independent GRAS determinations.

Each compound is identified by its chemical name, CAS Registry number, and structure when available, as well as chemical and physical property information on the substance.

This collection has been subject to the Sadtler Data Review Protocol™ to provide you with the highest standard in spectral data today. These rigorous qualifying procedures start at data acquisition and continue throughout the database development process.

For additional information please visit www.sciencesolutions.wiley.com