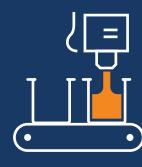


## **DID YOU KNOW?** FACTS ABOUT PROCESSED AND 'ULTRA-PROCESSED' **FOOD**

specialtyfoodingredients.eu

Processed food is an integral part of modern society and diets. It meets consumer demand for products that are convenient, nutritious, sustainable, tasty and affordable. Nevertheless, there are still reservations and misconceptions about processed and ultra-processed foods. Time for a closer look at this topic.





"Processing" is a procedure that substantially alters an initial product, including heating, smoking, curing, maturing, drying, marinating, extraction and extrusion, or a combination of them all. 1



"Processed products" means foodstuffs produced through the processing of previously unprocessed products. These products may contain ingredients that are necessary for their manufacture or to give them specific characteristics. 1

<sup>1</sup> https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX%3A32004R0852&gid=1684488328547

## **FOOD PROCESSING** IS USED TO:





Produce food more efficiently: less resources (raw materials, energy) and waste

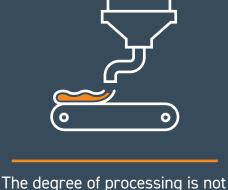
Create edible food: some products, such as wheat,

Help ensure the safety of food and drink products: for example, the use of preservatives can help inhibit the growth of undesirable micro-organisms

Reduce the occurrence of unwanted compounds, such as allergens or acrylamide

taste, appearance and texture

Enhance palatability of food: improving smell,



indicative of the nutritional value of the end product.



processed food depends on the actual technological need.







Food additives are well regulated and their use strictly controlled in order to guarantee consumer safety. For

For more information, check out the

more information, check out this infographic.

EU Specialty Food Ingredients brochure: 'Specialty Food Ingredients and processed

& "ultra-processed foods": Debunking the myths with facts'



ingredients

specialty food