

What is a Processing Aid?

According to the FDA, an item must meet several requirements to be defined as a processing aid:

1. It's added to the food but later removed.

Think of something like activated charcoal, which filters out impurities.

2. It's added to the food, but gets converted into a substance already present in the food.

This could be something like a pH adjuster that converts to salt and doesn't significantly add to the level of salt in the food.

3. It's added for a technical effect during processing but isn't present at "significant" levels in the food.

An example of this is sodium acid pyrophosphate used as a leavening agent.

