

Timestamp	Last name	First name	chemical name	What is its use in the food
10/6/2015 12:08:01	Aviles	Juliet	Aspartame	to sweeten more the drink/food when sugar isnt added as much
10/6/2015 12:08:30	Sentlinger	Mia	Sodium	To keep the consumer wanting more of the food. The pretzels are addicting and appealing to human taste buds.
10/6/2015 12:09:12	Zhang	Gwen	Carbohydrate	Make the food sweet because there's sugar in it.
10/6/2015 12:09:14	He	Alexandra	Carbohydrate	As sugar Because human body needs sugar to provide energy Sweet taste
10/6/2015 12:09:50	Gu	Amber (Shuyu)	Na, Sodium	1) adds a salty taste 2) Boosts flavor balance and can enhance the sweetness of sugary items. 3)Increase shelf life 4)Helps prevent growth of bacteria and other disease-causing agents.
10/6/2015 12:10:18	Jarvis	Jordan	sodium citrate	it is used as a strong acid, a tart flavoring, and an antioxidant. Sodium citrate also safe is a buffer that controls the acidity of gelatin desserts, jam, ice cream, candy, and other foods
10/6/2015 12:10:56	Bement	Thomas	Sodium Cyclamate	Sodium cyclamate (sweetener code 952) is an artificial sweetener. It is 30–50 times sweeter than sucrose (table sugar), making it the least potent of the commercially used artificial sweeteners.
10/6/2015 12:12:00	Cheng	Nicola	Potassium Benzonate	I found in Zero Coke. It was added in the food because it could stop the growth of mold, yeast and bacteria.
10/6/2015 12:12:05	Hu	Halina	Citrate	Acidity regulator, flavor agent, stabilizer
10/6/2015 12:12:21	Robertson	Maddy	Potassium iodide	A nutritional supplement Also used to 'iodize' table salt
10/6/2015 12:12:42	Li	Jasmine	sodium	It's a soft, silver-white metal. It's for soup making. And it can let the food more tasty. However, too much sodium will do harm to our health. So we can't eat a lot of sodium.
10/6/2015 12:13:04	Pei	Chen	Acesulfame-Potassium	Used as artificial sweetener
10/6/2015 12:15:47	He	Alexandra	Carbohydrate	Formula: C _n (H ₂₀) M (has many different kinds of compounds) Human body needs sugar to provide energy It makes food taste sweet
10/6/2015 13:04:52	Zhang	JiYue Rachel	Carbohydrate	Because carbohydrate is one kind of sugar, and it consist of carbon, hydrogen and oxygen.It can use for many kinds of food which are tasted of sweet, carbohydrate is a common compound for using food.
10/6/2015 13:26:56	Freya	Zou	Calcium	Calcium is essential to the human body, not only related to bone health, but may be associated with hypertension, by the early tension syndrome and so on.That make people more heathy.So it join in the peanut.
10/6/2015 13:59:34	Hu	Halina	Citrate	Acidity regulator, flavor agent, stabilizer
10/6/2015 16:21:53	Max	Zhu	Sodium	The role of sodium in the here is not the same, some of the seasoning, some anti-corrosion, some regulation pH.
10/6/2015 19:38:38	Palomar Robisco	Celia	Sodium stearyl lactylat	* It helps strengthen dough, mixed liquids and oils together. Can replace some fat and sugar. It's common in backed goods and processed foods. * As an emulsifier, SSL allows liquids that would normally repel each other such as oil and water to mix and remain suspended. *In bread products it improves water absorption, with allows companies to efficiently produce larger quantities of bread. *It traps air bubbles and is used as a foaming agent. It's what produces fluffiness in artificial whipped cream, icing and fillings.
10/7/2015 8:24:36	Li	Jasmine	Carbohydrate	It'll make food taste much better and it'll also make food taste sweet. But the girls who wanna gain weight should eat less, for it'll will make us fat if we eat too much carbohydrates.

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10/7/2015 8:56:28	Wilson	Max	Zink Oxide	Zinc oxide is an artificially produced chemical. It is used in rubber, plastic, paint, sealant, batteries, pigments, and, most importantly to me, food. It is added to some products, mainly cereals like fruit loops, as a source of zinc. Surprisingly, zinc is actually an essential element in humans. It is important for the metabolism of DNA, and a healthy person has 2-5 grams of it in them. However, it is a lot better to eat foods that contain zinc naturally, instead of getting it as an additive in sugar cereals.
10/7/2015 17:44:41	Klann Harrington	Anabella	Phosphoric Acid- H3PO	It makes colas have a sharper (tangier) flavour which means that cola with phosphoric acid in it is more acidic than lemon juice or vinegar. It also slows growth or molds and bacteria.
10/7/2015 18:17:34	Joyce	Lauren	Sodium bicarbonate	Sodium bicarbonate is also known as baking soda. It is combined with an acidic ingredient in baking (such as anything with milk in it or honey) and the chemical reaction causes the batter to rise
10/7/2015 19:09:23	Sentlinger	Mia	Thiamine mononitrate	Its a form of salt, found in my pretzles. It keeps the consumer wanting more and eating more, hence the human love for salt
10/7/2015 22:13:47	Fu	Carrie,Yumian	Sodium(Na)	Almost every food have sodium,it is very important in our lives.Also, is has many effects:1 Flavoring agent,it can increase the taste of food.2 Sodium can adjust PH value. 3 Control propagation of bacterium,improve the quality of food.4 Preservative,avoid becoming putrid.Sodium is useful for people,it can control the balance of bodies.If we are lake of sodium,we will have some diseases.