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CLASSIFICATION OF FOOD COMPONENTS AND FOOD ADDITIVES

Abstract: *In this article, we will describe the classification of food components, food additives, animal natural components of food, fish, meat, bone, blood, and of course, we will emphasize its importance and role in human life.*

Key words: *food components, additives, bone, food products, heat treatment, production, food raw materials.*

Introduction: Food products - from animals intended for human consumption, plant, microbiological, mineral, artificial or biotechnological natural or processed products obtained by various means. In the preparation of food products - processing (processing), heat treatment (from freezing and cooling), canning, cooking, fermentation, salting, drying, combination of processes including pickling, concentration, extraction. For food products and other food products: all drinks - alcoholic, non-alcoholic (including bottled water); Bread, dairy products; any substances used in food preparation and processing (food raw materials, nutritional and biologically active additives, etc.).

Materials and discussion: Food (food) raw materials - for production (preparation) of food products raw materials used are animal, plant, microbiological, mineral, plant or products of biotechnological origin and liquid food. Certain organoleptic and (or) technological effects on food products food additives with or without their own nutritional value, usually not used directly for food, to give properties, as well as to improve their preservation; intentionally to the food prod-

uct for technological purposes during its production, transportation and storage any substances (or mixtures of substances) that are administered are used. These things or their modified products can become food ingredients. A food additive can perform one or more technological functions. Depending on the functions performed: Dyes; Preservatives; Antioxidants; Consistency stabilizers, Emulsifiers; Acidity regulators and thickeners: Flavor and aroma enhancers. [1.76]

To enrich food ration with biologically active substances biologically active additives (BAD) - natural and (or) natural biological active substances, as well as for simultaneous use with food or food products probiotic microorganisms are used for inclusion. Probiotic microorganisms are the protector of the human intestine improvement (optimization) of composition and biological activity of microflora for live non-pathogenic and non-toxic food products microorganisms. If food products are intended for specific categories of consumers, then, taking into account its special composition and properties, it is specialized refers to food products. The problem of food safety is a complex complex problem because biochemists, microbiologists, toxicologists to solve it on the part of producers, sanitary-epidemiological services, state requires a lot of effort on the part of authorities and consumers. A high level of food safety minimizes risks can be provided as a result of creating an advanced system. Of his service taking into account the specifics, the responsible parties of this system are agriculture, food and the processing industry, commercial enterprises, regulatory bodies, science and is politics, in addition, as in other areas of life, food. It is practically impossible to provide a hundred percent guarantee of safety, because food production of products is developing every day. Safety of food products means human health during their use from the point of view of danger to the body, it has a severe adverse effect (food poisoning and food poisoning, infections), various things, after-effects (carcinogenic, mutagenic and teratogenic effect) should be understood as absence of danger. Otherwise in other words, it does not have harmful or adverse effects on the health of current and future generations, food products can be considered safe. Along with food, the human body contains a lot of dangerous substances size may come. [2.45]

Therefore, for the health of consumers, their effectiveness of quality control of food products guaranteeing safety, there are actual problems related to increasing responsibility for objectivity. Safety of food products biological objects, dangerous chemicals hygienic, containing compounds, radionuclides and harmful plant compounds evaluated according to standards. Their presence in food products was studied the specified weight (volume) of the product should not exceed the permissible level. Indicators of safety and nutritional value of food products with sanitary rules and norms (SanPin), GOST and others with existing regulatory documents for specific types of products must comply with established hygiene standards. At the same time, food compliance of products with safety and food value requirements control should be carried out by manufacturing enterprises. Currently, the composition of food products in the developed countries of the West, which is a complex of legislative acts on properties and quality alimentarius code works. Guaranteed safety of food products in recycling enterprises of industrialized countries to provide quality during food production according to the level of risk criteria analysis of threats on dangerous control points, involving a control system is created and works. Development, creation and analysis of new criteria, create sensitive methods with a high degree of probability and reliability to determine the ingredient composition of chemically complex mixtures and made it possible to establish their authenticity. However, the food, product safety assessment methods require constant improvement. Toxicity of an agent that is a food source or carrier, it is dangerous for human health due to the simple identification of its properties, it is necessary to proceed to a precise assessment of the quantity of risk.[3.107]

One of the most important issues in solving the problem of product quality ecologically it is a question of longevity. In this context, food the quality of raw materials and food products becomes relevant, it is often theirs due to environmental cleanliness. Formation of the quality of food products, one of the main principles is their safety. Public control is a mechanism of consumer influence on product quality, the relationship between the consumer, the manufacturer, the seller and the executor helps to implement the practical scheme. "Consumer rights, adoption of the Law of

the Republic of Uzbekistan on protection of consumer rights provides the opportunity to create a wide network of public organizations. Labeling of food products - to a certain extent their quality is a means of ensuring control, their identification and used by control organizations for evaluation. Based on and (or) the recipe of the food product and the composition of raw materials based on the data, using the calculation method. At the same time, food organoleptic properties of the products and the traditional taste of the people should satisfy their habits and not cause complaints from consumers. Food the absence of foreign smells, tastes, compounds, the color characteristic of this type of product should not differ in consistency. Criteria of biological value of food product - food product amino acid composition of protein for the human body to synthesize its own protein, it is the degree of compliance with the requirements of amino acids and the composition of phytosanitary compounds of minor components in the product.

Conclusion: Nutritional value - carbohydrates, proteins, evaluates the composition of vitamins, macro- and micronutrients integral index. The nutritional value of the product is a food product determined by a set of properties, if they exist, physiological needs for essential substances and energy is satisfied. During the consumption and absorption of nutrients Energy provided by the body to the life of the body used to implement three main related functions. They are the main ones metabolism, digestion, muscle function.

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