

**Table 13.1** Approval of alginates by various food committees. (*Continued*)

<b>Name of food committee</b>	<b>Code</b>	<b>Type of alginate</b>	<b>Reference</b>
Government of Canada	A5	Algin	[11]
	A6	Alginic acid	
	A7	Ammonium alginate	
	C1	Calcium alginate	
	P6	Potassium alginate	
	P12	PGA	
	S2	Sodium alginate	
USDA	GRAS 184.1011	Alginic acid	[12]
	GRAS 184.1724	Sodium alginate	
	GRAS 184.1610	Potassium alginate	
	REG 173.310	Ammonium alginate	
	GRAS 184.1187	Calcium alginate	
	REG 172.858	PGA	
IFOAM	INS 400	Alginic acid	[13]
	INS 401	Sodium alginate	
	INS 402	Potassium alginate	

### 13.3 Use of Alginates in Food Industry

Food substances are those compounds that are used to enhance the properties of food by enhancing flavor and color, preserving them, or changing their consistency. Several hydrocolloids, especially marine polysaccharides such as agar, xanthan, carrageenans, alginates, etc., have been used for ages as additives in food industry. The present topic describes the use of alginates in food industries for various purposes.