

FOOD ADDITIVES Syllabus

FDSCTE 5710 Spring 2021

Course Information

- **Course times and location:** Lectures WF 11:30 – 12:25 am (Howlett Hall 164). The first 2 weeks will be online **asynchronous** EXCEPT for the first introduction lecture (W 1/13) that will be given **synchronous**. Afterwards, lectures will be delivered in-person and synchronous, and all lectures will be recorded and posted in Carmen. Students are encouraged to attend live sessions either by participating in-person or synchronous by zoom.
- **Credit hours:** 2
- **Mode of delivery:** Hybrid

Instructor

- **Name:** Luis E. Rodriguez-Saona
- **Email:** rodriguez-saona.1@osu.edu
- **Phone Number:** 614-292-3339
- **Office location:** Parker Building Rm 325, Department of Food Science and Technology
- **Office hours:** “Open-door” policy or hours by appointment. A message to my OSU email address is the preferred method of communication; students should indicate the course number in the Subject line to make sure I see the message. Email to schedule an appointment. My class-wide communications will be sent through the Announcements tool in CarmenCanvas. Please check your [notification preferences](#) (go.osu.edu/canvas-notifications) to be sure you receive these messages.

Teaching Assistant

- **Name & Email:** Abigail Sommer (sommer.155@buckeyemail.osu.edu)

Course Prerequisites

Senior standing OR Graduate standing OR permission of instructor.

Course Description

The course will present the principles and discuss utilization of food additives. While the focus of the class is dominated by U.S. regulations and practice, differences in additive usage in



other countries will be discussed and emphasized when these differences are significant barriers to international trade. In addition to the technical and legal aspects of food additive usage, there are a host of ethical questions that arise. Students will be challenged to think, discuss these issues and to begin to develop a personal professional code of ethics in order to help prepare themselves for the dilemmas that they will face in the "real world". Students will be expected to utilize resources available to them to supplement the classroom activities. Much of the questioning will involve the use of food product labels and students will be expected to be familiar with common food products.

Course Learning Outcomes

By the end of this course, students should successfully be able to:

1. Assign functions to most, if not all, of the ingredients at the ingredient label of a food product
2. Discuss alternative ingredient choices for food products based on consumer driving demands.
3. Determine the regulatory status of food ingredients and discuss the methods used for evaluating the safety of food additives.
4. Discuss the likely changes in ingredients if a product were processed in a different manner.
5. Discuss the contributions and the limitations of food additives in our food supply.

By integrating class lectures, discussion activities, readings, assignments and class activities, students will achieve the full learning experience of the role of additives in food products.

How This Course Works

Mode of delivery: This course is hybrid. We require that you attend either in-person or synchronous all lecture sessions each week. The remainder of your work will take place in Carmen throughout the week. All lectures will be recorded and posted in Carmen.

Pace of online activities: This course is divided into **weekly modules** that are released one week ahead of time. Students are expected to keep pace with weekly deadlines but may schedule their efforts freely within that time frame.

Credit hours and work expectations: This is a 3 credit-hour course. According to [Ohio State bylaws on instruction](https://www.ohio-state.edu/credithours/) (go.osu.edu/credithours), students should expect around [3] hours per week of time spent on direct instruction (instructor content and Carmen activities, for example) in addition to [6] hours of homework (reading, studying, reviewing and editing notes, discussing with fellow students and assignment preparation, for example) to receive a grade of [C] average.

Attendance and participation requirements: Research show that regular participation is one of the highest predictors of success. With that in mind, I have the following expectations for everyone's participation:

- **Participating in online activities for attendance: at least once per week**
You are expected to log in to the course in Carmen every week. During most weeks you will probably log in many times. If you have a situation that might cause you to miss an entire week of class, discuss it with me *as soon as possible*.
- **In-person OR synchronous zoom meetings (MANDATORY) and office hours (OPTIONAL)**
All in-person scheduled classes for the course and my office hours are optional. I will post recordings of sessions for those who cannot attend.

Course Materials, Fees and Technologies

Required Materials and/or Technologies

- None

Recommended/Optional Materials and/or Technologies

- Branen, Davidson, Salminen, Thorngate. 2002. Food Additives, 2nd edition, Marcel Dekker, NY.

Journals:

There are no journals that specifically deal with ingredients, but many "trade" publications have extensive ingredient advertising and business reply cards for obtaining information on ingredients. Review articles can be found in Critical Reviews in Food Science and Nutrition and number of trade publications are also online:

- Food Product Design (<https://www.wageningenacademic.com/doi/book/10.3920/978-90-8686-173-6>)
- Prepared Foods (<https://www.preparedfoods.com/keywords/prepared%20foods%20magazine>)
- Food Processing (<https://www.foodprocessing.com>)
- Food Navigator (<https://www.foodnavigator.com>)
- Food Technology (<https://www.ift.org/news-and-publications/food-technology-magazine>)

A Few Key Web Links

- CFSAN <http://www.fda.gov/Food/default.htm>
- CFR <http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR>

- FR <https://www.federalregister.gov>
- IFT <https://www.ift.org>
- JECFA https://www.who.int/foodsafety/areas_work/chemical-risks/jecfa/en/

Internet resources

- Carmen - <https://carmen.osu.edu/> (Check daily; all materials will be uploaded here)
- Supplemental materials
- Additional readings are drawn from a variety of sources and will be posted on the Carmen course site.

Required Equipment

- **Computer:** current Mac (MacOS) or PC (Windows 10) with high-speed internet connection.
- **Webcam:** built-in or external webcam, fully installed and tested
- **Microphone:** built-in laptop or tablet mic or external microphone
- **Other:** a mobile device (smartphone or tablet) to use for BuckeyePass authentication

If you do not have access to the technology you need to succeed in this class, review options for [technology and internet access](https://go.osu.edu/student-tech-access) (go.osu.edu/student-tech-access).

Required Software

Microsoft Office 365: All Ohio State students are now eligible for free Microsoft Office 365. Visit the [installing Office 365](https://go.osu.edu/office365help) (go.osu.edu/office365help) help article for full instructions.

CarmenCanvas Access

You will need to use [BuckeyePass](https://buckeyepass.osu.edu) (buckeyepass.osu.edu) multi-factor authentication to access your courses in Carmen. To ensure that you are able to connect to Carmen at all times, it is recommended that you do each of the following:

- Register multiple devices in case something happens to your primary device. Visit the [BuckeyePass - Adding a Device](https://go.osu.edu/add-device) (go.osu.edu/add-device) help article for step-by-step instructions.
- Request passcodes to keep as a backup authentication option. When you see the Duo login screen on your computer, click **Enter a Passcode** and then click the **Text me new codes** button that appears. This will text you ten passcodes, good for 365 days, that can each be used once.
- [Install the Duo Mobile application](https://go.osu.edu/install-duo) (go.osu.edu/install-duo) on all of your registered devices for the ability to generate one-time codes in the event that you lose cell, data, or Wi-Fi service.

If none of these options will meet the needs of your situation, you can contact the IT Service Desk at [614-688-4357 \(HELP\)](tel:614-688-4357) and IT support staff will work out a solution with you.

Technology Skills Needed for This Course

- Basic computer and web-browsing skills
- [Navigating CarmenCanvas](https://go.osu.edu/canvasstudent) (go.osu.edu/canvasstudent)
- [CarmenZoom virtual meetings](https://go.osu.edu/zoom-meetings) (go.osu.edu/zoom-meetings)
- [Recording a slide presentation with audio narration and recording, editing and uploading video](https://go.osu.edu/video-assignment-guide) (go.osu.edu/video-assignment-guide)

Technology Support

For help with your password, university email, CarmenCanvas, or any other technology issues, questions or requests, contact the IT Service Desk, which offers 24-hour support, seven days a week.

- **Self Service and Chat:** go.osu.edu/it
- **Phone:** [614-688-4357 \(HELP\)](tel:614-688-4357)
- **Email:** servicedesk@osu.edu

Grading and Faculty Response

How Your Grade is Calculated

Assignment Category	Points
Exams (2)	50
Comprehensive Final Exam	30
Participation & Class Presentation	20
Total	100

See [Course Schedule](#) for due dates.

Descriptions of Major Course Assignments

Exams- Announced exams will be given twice throughout the semester to test your knowledge on topics covered. Midterms will be Online, and students will submit on Carmen.



Final Exam: The final exam will be offered in two modalities: (1) 20 min oral examination in groups of 2 or 3 students that will test the knowledge on the ingredients listed in food products selected by the students OR (2) comprehensive written exam that will assess students' learning of topics throughout the semester. The oral exam will be given by zoom and the written final exam will be ONLINE and students will submit on Carmen. Students can choose to take both ORAL and WRITTEN final exams and the lowest grade from exams will be dropped.

Participation & Group Presentation: This course requires engagement from the students with the topics at hand. Each student will be individually assessed on how they engage throughout the semester in discussion by providing their opinions, bringing in contextually appropriate comments and examples, and supporting the learning environment by asking questions of their peers and guest speakers.

Also, teams of 3 or 4 students will give a 20 min presentation on the role of assigned food additives. The presentations will be given in powerpoint, all members of the team will participate in presentation and it will be recorded by zoom and posted as learning resource for students.

Academic integrity and collaboration: Your written examinations and assignments, including discussion posts, should be your own original work. In formal assignments, you **MUST** cite the references of your research sources. You are encouraged to ask a trusted person to proofread your assignments before you turn them in but no one else should revise or rewrite your work.

Late Assignments

Please refer to Carmen for due dates. Due dates are set to help you stay on pace and to allow timely feedback that will help you complete subsequent assignments.

To receive full credit, work must be turned-in on time and in condition to be evaluated. Late assignments will incur a deduction of 10% of the total point value for each 24-hour period that they are late (including weekends). Late assignments can be turned in for up to 7 days (including weekends) after they are due with the penalty described above. After that students will receive a 0 for the assignment. Excuses for missed or late assignments – even valid ones – will not be accepted more than 7 days after the assignment due date.

Instructor Feedback and Response Time

I am providing the following list to give you an idea of my intended availability throughout the course. Remember that you can call [614-688-4357 \(HELP\)](tel:614-688-4357) at any time if you have a technical problem.

- **Preferred contact method:** If you have a question, please contact me first through my Ohio State email address. I will reply to emails within **24 hours on days when class is in session at the university**.
- **Class announcements:** I will send all important class-wide messages through the Announcements tool in CarmenCanvas. Please check [your notification preferences](https://go.osu.edu/canvas-notifications) (go.osu.edu/canvas-notifications) to ensure you receive these messages.



- **Discussion board:** I will check and reply to messages in the discussion boards once mid-week and once at the end of the week.
- **Grading and feedback:** For assignments submitted before the due date, I will try to provide feedback and grades within **seven days**. Assignments submitted after the due date may have reduced feedback and grades may take longer to be posted.

Grading Scale

93–100: A
 90–92.9: A-
 87–89.9: B+
 83–86.9: B
 80–82.9: B-
 77–79.9: C+
 73–76.9: C
 70–72.9: C-
 67–69.9: D+
 60–66.9: D
 Below 60: E

Other Course Policies

Discussion and Communication Guidelines

The following are my expectations for how we should communicate as a class. Above all, please remember to be respectful and thoughtful.

- **Writing style:** While there is no need to participate in class discussions as if you were writing a research paper, you should remember to write using good grammar, spelling, and punctuation. A more conversational tone is fine for non-academic topics.
- **Tone and civility:** Let's maintain a supportive learning community where everyone feels safe and where people can disagree amicably. Remember that sarcasm doesn't always come across online. I will provide specific guidance for discussions on controversial or personal topics.
- **Citing your sources:** When we have academic discussions, please cite your sources to back up what you say. For the textbook or other course materials, list at least the title and page numbers. For online sources, include a link.
- **Backing up your work:** Consider composing your academic posts in a word processor, where you can save your work, and then copying into the Carmen discussion.
- **Synchronous sessions:** During Zoom sessions I ask you to use your real name and a clear photo of your face in your Carmen profile. During our full-group lecture time, you may turn your camera off if you choose. When in breakout rooms or other small-group



discussions, having cameras and mics on as often as possible will help you get the most out of activities. You are always welcome to use the [free, Ohio State themed virtual backgrounds](http://www.osu.edu/downloads/zoom-backgrounds.html) (www.osu.edu/downloads/zoom-backgrounds.html). Remember that Zoom and the Zoom chat are our classroom space where respectful interactions are expected.

Academic Integrity Policy

See [Descriptions of Major Course Assignments](#) for specific guidelines about collaboration and academic integrity in the context of this online class.

Ohio State's Academic Integrity Policy

Academic integrity is essential to maintaining an environment that fosters excellence in teaching, research, and other educational and scholarly activities. Thus, The Ohio State University and the Committee on Academic Misconduct (COAM) expect that all students have read and understand the university's [Code of Student Conduct](http://studentconduct.osu.edu) (studentconduct.osu.edu), and that all students will complete all academic and scholarly assignments with fairness and honesty. Students must recognize that failure to follow the rules and guidelines established in the university's *Code of Student Conduct* and this syllabus may constitute "Academic Misconduct."

The Ohio State University's *Code of Student Conduct* (Section 3335-23-04) defines academic misconduct as: "Any activity that tends to compromise the academic integrity of the university or subvert the educational process." Examples of academic misconduct include (but are not limited to) plagiarism, collusion (unauthorized collaboration), copying the work of another student, and possession of unauthorized materials during an examination. Ignorance of the university's *Code of Student Conduct* is never considered an excuse for academic misconduct, so I recommend that you review the *Code of Student Conduct* and, specifically, the sections dealing with academic misconduct.

If I suspect that a student has committed academic misconduct in this course, I am obligated by university rules to report my suspicions to the Committee on Academic Misconduct. If COAM determines that you have violated the university's Code of Student Conduct (i.e., committed academic misconduct), the sanctions for the misconduct could include a failing grade in this course and suspension or dismissal from the university. If you have any questions about the above policy or what constitutes academic misconduct in this course, please contact me.

Other sources of information on academic misconduct (integrity) to which you can refer include:

- [Committee on Academic Misconduct](http://go.osu.edu/coam) (go.osu.edu/coam)
- [Ten Suggestions for Preserving Academic Integrity](http://go.osu.edu/ten-suggestions) (go.osu.edu/ten-suggestions)
- [Eight Cardinal Rules of Academic Integrity](http://go.osu.edu/cardinal-rules) (go.osu.edu/cardinal-rules)



Copyright for Instructional Materials

The materials used in connection with this course may be subject to copyright protection and are only for the use of students officially enrolled in the course for the educational purposes associated with the course. Copyright law must be considered before copying, retaining, or disseminating materials outside of the course.

Creating an Environment Free from Harassment, Discrimination, and Sexual Misconduct

The Ohio State University is committed to building and maintaining a community to reflect diversity and to improve opportunities for all. All Buckeyes have the right to be free from harassment, discrimination, and sexual misconduct. Ohio State does not discriminate on the basis of age, ancestry, color, disability, ethnicity, gender, gender identity or expression, genetic information, HIV/AIDS status, military status, national origin, pregnancy (childbirth, false pregnancy, termination of pregnancy, or recovery therefrom), race, religion, sex, sexual orientation, or protected veteran status, or any other bases under the law, in its activities, academic programs, admission, and employment. Members of the university community also have the right to be free from all forms of sexual misconduct: sexual harassment, sexual assault, relationship violence, stalking, and sexual exploitation.

To report harassment, discrimination, sexual misconduct, or retaliation and/or seek confidential and non-confidential resources and supportive measures, contact the Office of Institutional Equity:

1. Online reporting form at equity.osu.edu,
2. Call 614-247-5838 or TTY 614-688-8605,
3. Or Email equity@osu.edu

The university is committed to stopping sexual misconduct, preventing its recurrence, eliminating any hostile environment, and remedying its discriminatory effects. All university employees have reporting responsibilities to the Office of Institutional Equity to ensure the university can take appropriate action:

- All university employees, except those exempted by legal privilege of confidentiality or expressly identified as a confidential reporter, have an obligation to report incidents of sexual assault immediately.
- The following employees have an obligation to report all other forms of sexual misconduct as soon as practicable but at most within five workdays of becoming aware of such information: 1. Any human resource professional (HRP); 2. Anyone who supervises faculty, staff, students, or volunteers; 3. Chair/director; and 4. Faculty member."

This course adheres to The Principles of Community adopted by the College of Food, Agricultural, and Environmental Sciences. These principles are located on the Carmen site for this course; and can also be found at <https://go.osu.edu/principlesofcommunity>. For additional



information on Diversity, Equity, and Inclusion in CFAES, contact the CFAES Office for Diversity, Equity, and Inclusion (<https://equityandinclusion.cfaes.ohio-state.edu/>). If you have been a victim of or a witness to a bias incident, you can report it online and anonymously (if you choose) at <https://studentlife.osu.edu/bias/report-a-bias-incident.aspx>.

Counseling and Consultation Services/Mental Health

As a student you may experience a range of issues that can cause barriers to learning, such as strained relationships, increased anxiety, alcohol/drug problems, feeling down, difficulty concentrating and/or lack of motivation. These mental health concerns or stressful events may lead to diminished academic performance or reduce a student's ability to participate in daily activities. The Ohio State University offers services to assist you with addressing these and other concerns you may be experiencing. If you or someone you know are suffering from any of the aforementioned conditions, you can learn more about the broad range of confidential mental health services available on campus via the Office of Student Life Counseling and Consultation Services (CCS) by visiting ccs.osu.edu or calling (614) 292- 5766. CCS is located on the 4th Floor of the Younkin Success Center and 10th Floor of Lincoln Tower. You can reach an on-call counselor when CCS is closed at (614) 292-5766 and 24 hour emergency help is also available through the 24/7 National Suicide Prevention Hotline at 1-(800)-273-TALK or at suicidepreventionlifeline.org.

David Wirt, wirt.9@osu.edu, is the CFAES embedded mental health counselor. He is available for new consultations and to establish routine care. To schedule with David, please call 614-292-5766. Students should mention their affiliation with CFAES when setting up a phone screening.

Accessibility Accommodations for Students with Disabilities

Requesting Accommodations

The university strives to make all learning experiences as accessible as possible. In light of the current pandemic, students seeking to request COVID-related accommodations may do so through the university's request process, managed by Student Life Disability Services. If you anticipate or experience academic barriers based on your disability (including mental health, chronic, or temporary medical conditions), please let me know immediately so that we can privately discuss options. To establish reasonable accommodations, I may request that you register with Student Life Disability Services. After registration, make arrangements with me as soon as possible to discuss your accommodations so that they may be implemented in a timely fashion. SLDS contact information: slds@osu.edu; 614-292-3307; slds.osu.edu; 098 Baker Hall, 113 W. 12th Avenue.

Disability Services Contact Information

- Phone: [614-292-3307](tel:614-292-3307)
- Website: slds.osu.edu
- Email: slds@osu.edu
- In person: [Baker Hall 098, 113 W. 12th Avenue](#)

Accessibility of Course Technology

This online course requires use of CarmenCanvas (Ohio State's learning management system) and other online communication and multimedia tools. If you need additional services to use these technologies, please request accommodations as early as possible.

- [CarmenCanvas accessibility](http://go.osu.edu/canvas-accessibility) (go.osu.edu/canvas-accessibility)
- Streaming audio and video
- [CarmenZoom accessibility](http://go.osu.edu/zoom-accessibility) (go.osu.edu/zoom-accessibility)

Course Schedule

Refer to the CarmenCanvas course for up-to-date due dates.



Week	Topic	Assignments
Week 1 Jan 11 th	Introduction and Overview	
Week 2 Jan 18 th	Regulations & Food Additive Risks and Toxicity Testing for Additives	
Week 3 Jan 25 th	Presentations & Discussions	
Week 4 Feb 1 st	Antimicrobial Agents Antioxidants and Sequestrants	https://www.naturalproductsinsider.com/regulatory/ingredients-raise-microbial-bar https://www.naturalproductsinsider.com/regulatory/food-product-design-applications-june-2005-preserve-and-protect https://www.naturalproductsinsider.com/specialty-nutrients/antioxidants-scratching-surface-functional-foods
Week 5 Feb 8 th	Sweeteners: Sugars and Corn Syrups High Intensity Sweeteners	https://www.naturalproductsinsider.com/specialty-nutrients/carbohydrate-sweeteners https://www.naturalproductsinsider.com/specialty-nutrients/food-product-design-february-2001-sweetners-health-foods https://www.naturalproductsinsider.com/specialty-nutrients/low-cal-sweet-tooth-satisfaction
Week 6 Feb 15 th	Polyhydric Alcohols (Polyols) Presentations & Discussions	https://www.naturalproductsinsider.com/specialty-nutrients/polyols-beyond-sweet-taste Group Presentations on Friday Feb 19.
Week 7 Feb 22 nd	First Examination	T23 and W24 are Break Days ONLINE Examination on Friday Feb 25 th
Week 8 Mar 1 st	Starches Gums	https://www.naturalproductsinsider.com/foods/understanding-starch-functionality https://www.naturalproductsinsider.com/ingredients/starch-stabilizer-solutions https://www.naturalproductsinsider.com/labstesting/special-effects-gums https://www.naturalproductsinsider.com/articles/2007/10/stabilizers-naturally.aspx



Week 9 Mar 8th	Surface Active Agents (Emulsifiers)	https://www.naturalproductsinsider.com/archive/emulsifier-applications https://www.rikenvitamin.com/foodingredients/emulsifier/function.html https://www.naturalproductsinsider.com/regulatory/prolonging-bakery-product-life https://www.naturalproductsinsider.com/regulatory/fats-and-oils-2000-challenges-and-opportunities https://www.naturalproductsinsider.com/weight-management/dropping-calories-maintaining-taste-and-functionality https://www.naturalproductsinsider.com/heart-health/fats-feel-good-about
Week 10 Mar 15th	Fats and Fat Replacers Proteins	https://www.naturalproductsinsider.com/specialty-nutrients/putting-proteins-work https://www.naturalproductsinsider.com/specialty-nutrients/power-protein
Week 11 Mar 22nd	Presentations & Discussions	<u>Group Presentations on Fri Mar 26.</u>
Week 12 Mar 29th	Second Examination	W31 and Th1 are Break Days ONLINE Examination on Friday Apr 2 nd
Week 12 Apr 5th	Food Colors Phosphates	https://www.naturalproductsinsider.com/ingredients/maintaining-color-stability https://www.naturalproductsinsider.com/ingredients/natural-colors-shade-more-healthy https://www.naturalproductsinsider.com/ingredients/natural-colors-beverages-rainbow-possibilities https://www.naturalproductsinsider.com/archive/figuring-out-phosphates
Week 13 Apr 12th	Phosphates Presentations & Discussions	<u>Group Presentations on Fri Mar 17.</u>
Week 14 Apr 19th	ORAL Examinations	

