

DEUTSCHES ZUSATZSTOFF MUSEUM

Press Release: Food Additive Museum opens in Germany

28. 05. 2008

Producers of food in Europe are allowed to use thousands of food additives such as colorants, taste enhancers and flavours. Many of these additives do not even have to be declared. Some food additives are also allowed in organic food products.

The German Food Additive museum was opened in June 2008 by the Hamburg Senator Mrs. von Welck. The museum explains why food additives are used, why they are often not even declared and how they can be avoided.

Udo Pollmer and Professor Georg Schwedt, both well known German food engineers, are responsible for the scientific development of the museum.

The museum is a project of the "Hamburger Lebensmittelstiftung", a German foundation. FRoSTA, a frozen food company and Walthers, a juice producer, are sponsors of the Museum. Both companies have banned food additives from their products for many years.

"We support the idea of the Museum because we did not even believe ourselves that we can stop using food additives in our products. Since 2003 we produce strictly without additives: it is a bit more expensive but it is possible," says FRoSTA managing director Felix Ahlers. Partners of the Museum are also the Foundation Schweisfurth and the European Institute for Food and Nutrition Science (EULE).

The Museum which is located on the Wholesalers Food Market in Hamburg (Germany) is open from Wednesday to Sunday between 11.00 and 17.00.

Entrance Fee:

Adults: 3,50€

Children under 18 and students: 1,50€

Groups of more than 10 people: 2,00€

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