

NOT ACCEPTABLE

Ingredients that may be harmful to health and/or is a relatively unnecessary additive creating a lower quality food

acesulfame-K: artificial sweetener
acesulfame-potassium: artificial sweetener
acyetylated esters of mono- and diglycerides: emulsifier
aerosol sprays: propellant
ammonium chloride: dough conditioner
artificial colors: colorant (artificial)
artificial flavors: flavor (artificial)
aspartame: artificial sweetener
azodicarbonamide: dough conditioner
benzoates in food: preservative
benzoyl peroxide: bleaching agent for flour
BHA (butylated hydroxyanisole): antioxidant
BHT (butylated hydroxytoluene): antioxidant
bleached flour: artificially aged flour
bromated flour: artificially aged and treated flour
brominated vegetable oil (BVO): flavor carrier
butane glycol: humectant, flavor solvent
butylene glycol: humectant, flavor solvent
calcium bromate: dough conditioner, maturing/bleaching agent
calcium disodium EDTA: antioxidant, sequestrant
calcium peroxide: dough conditioner, bleaching agent
calcium propionate: antimycotic agent (not acceptable except for La Mexicana, Don Pancho, La Burrita, & Cabo corn tortillas)*
calcium saccharin: artificial sweetener
calcium sorbate: preservative
calcium stearoyl-2-lactylate: dough conditioner, emulsifier
caprenin: fat substitute
caprocapylobehenin: fat substitute
carrageenan: stabilizer, thickener **
certified colors: colorant (artificial)
cyclamates: sweetener, (artificial)
cysteine (l-cysteine): additive for bread
DATEM (Diacetyl tartaric and fatty acid esters of mono and diglycerides): emulsifier and dough conditioner
dimethylpolysiloxane: antifoaming agent
dioctyl sodium sulfosuccinate (DSS): emulsifier, stabilizer
disodium calcium EDTA: antioxidant, sequestrant
disodium dihydrogen EDTA: antioxidant, sequestrant

disodium guanylate: flavor enhancer
disodium inosinate: flavor enhancer
EDTA: antioxidant, sequestrant
Equal: artificial sweetener
ethoxyquin: pesticide
ethyl vanillin: flavoring agent (artificial)
FD&C colors: colorant (artificial)
fois gras: duck liver
GMP (disodium guanylate): flavor enhancer
hepta-esters of sucrose: emulsifier
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high fructose corn syrup: sweetener
hydrogenated oil (fat): treated oil to prolong shelf-life, provide texture & body
IMP (disodium inosinate): flavor enhancer
irradiated foods: sterilized by high energy radiation
lactylated esters of mono and diglycerides: emulsifier
lead soldered cans: packaging (imported foods most likely)
methyl silicon: antifoaming/antisplattering agent
methylparaben: preservative
microparticulized whey protein: fat substitute
monosodium glutamate (MSG): flavor enhancer
natamycin: mold inhibitor
nitrites/nitrites: antioxidant, flavor, color retention agent
Nutrasweet: artificial sweetener
Olestra: fat substitute
parabens (methyl, propyl, butyl, etc.): preservative
partially hydrogenated oil: treated oil to prolong shelf-life, provide texture & body
polydextrose: bulking agent
potassium benzoate: antimycotic agent
potassium bisulfite: preservative, antioxidant, color retention agent (except in wine)
potassium bromate: dough conditioner, flour maturing agent
potassium metabisulfite: preservative, antioxidant, color retention agent (except in wine)
potassium sorbate: preservative, antimycotic agent (except in Stonewall Jerky)*
propionates: antimycotic agent (not acceptable except for La Mexicana, Don Pancho, La Burrita, & Cabo corn tortillas)*
propyl gallate: antioxidant

propylene glycol: humectant, flavor solvent
propylparaben: preservative
quinine: flavoring agent (except in tonic water)
saccharin: artificial sweetener
Simplese: fat substitute
sodium (di)metabisulfite: preservative, antioxidant, color retention agent
sodium aluminum phosphate: leavening agent
sodium aluminum sulfate: leavening agent
sodium benzoate: preservative, antimycotic agent
sodium bisulfite: preservative, antioxidant, color retention agent
sodium diacetate: preservative, mold inhibitor
sodium glutamate: flavor enhancer
sodium hydroxide: alkali (except in pretzel processing)
sodium nitrate/nitrite: antioxidant, flavor, color retention agent
sodium propionate: preservative, antimycotic agent
sodium stearoyl-2-lactylate: dough conditioner, emulsifier, whipping agent
sodium sulfite: preservative, antioxidant, color retention agent
solvent extracted oils: stand alone ingredient oil
sorbic acid: preservative, antimycotic agent
sucralose: artificial sweetener
sucroglycerides: emulsifier
sucrose polyester: fat substitute
sulfites (sulphur dioxide): preservative, antioxidant, color retention agent (except in wine)
Sweet-n-Low: artificial sweetener
TBHQ (tertiary butylhydroquinone): antioxidant
tetrasodium EDTA: antioxidant, sequestrant
trans fats, artificial: a component of hydrogenated fats
triclosan: synthetic antibacterial
vanillin: artificial flavor

* Still researching alternative products

** No New products with this ingredient will be stocked

ACCEPTABLE

Ingredients generally considered safe (excluding allergies/sensitivities that individuals may have)

acetic acid: acidulant, flavoring agent

agave: sweetener

algin: thickener, stabilizer

alpha tocopherol: antioxidant, nutrient

alpha tocopherol acetate: antioxidant, nutrient

ammonium bicarbonate: leavening agent

ammonium phosphate: leavening agent, dough strengthener

annato: colorant (natural)

ascorbates: antioxidant, nutrient

ascorbic acid: leavening agent, dough strengthener

ascorbyl palmitate: antioxidant

barley malt: sweetener

beta-carotene: antioxidant, nutrient, colorant

biotin: nutrient

calcium carbonate: anti-caking agent, nutrient

calcium caseinate: binder, whipping agent, nutrient

calcium chloride: firming agent

calcium citrate: firming agent, sequestrant, buffer, nutrient

calcium lactate: nutrient, stabilizer/texturizer

calcium pantothenate: nutrient

calcium phosphate: leavening agent, acidulant, nutrient, dough conditioner

calcium sulfate: firming agent, dough conditioner, nutrient

caramel color: colorant (natural)

carmine (cochineal): colorant (from insects)

carob bean gum: thickener, stabilizer, texturizer

carotene: colorant (natural), nutrient

casein (milk protein): nutrient, emulsifier

cellulose: stabilizer, thickener, fiber source

chlorine in household products: disinfectant, bleaching agent

citric acid: acidulant, antioxidant

cochineal (carmine): colorant (from insects)

coconut oil: emulsifier, fat

cream of tartar: leavener, acidulant

dextrose: sweetener, colorant

dicalcium phosphate: nutrient, texturizer, dough conditioner

diglycerides: emulsifier

dipotassium phosphate: emulsifier, buffer

disodium phosphate: protien stabilizer, buffer, emulsifier

egg albumin: nutrient, whipping agent

erythorbic acid: antioxidant

ferrous gluconate: nutrient, colorant

fractionated palm kernel oil: emulsifier and fat

fructose: sweetener

fruit juice concentrates: sweetener

gelatin: gelling agent

glucono delta-lactone: acidulant, leavener

glycerin: humectant, flavor & color solvent

gum acacia: stabilizer

gum arabic: emulsifier, stabilizer

gum karaya: emulsifier, texturizer

gum tragacanth: stabilizer, thickener

honey: sweetener

hydrolyzed plant protein: flavor enhancer

hydrolyzed vegetable protein: flavor enhancer

invert sugar: sweetener

lactic acid: acidulant, antioxidant

lactose (milk sugar): humectant, crystalline control agent, sweetener

levulose: sweetener (also known as fructose)

locust bean gum: thickener, stabilizer

magnesium carbonate: anticaking agent, alkali

magnesium chloride: firming agent, color retention agent

magnesium stearate: lubricant, binder

malic acid: acidulant, antioxidant

malt extract: flavorant

malto-dextrin: texturizer, flavor, dispersant

maltose: sweetener

mannitol: sweetener, humectant, bulking agent

maple syrup: sweetener

microcrystalline cellulose: filler, binder, stabilizer, anticaking agent

modified food starch: thickener, binder, stabilizer

mono and diglycerides: emulsifier

oleoresin paprika: seasoning, colorant

palm fruit oil: emulsifier, fat

palm kernel oil: emulsifier, fat

papain: tenderizer

pectin: gelling agent, stabilizer, thickener

phosphoric acid: acidulant

polysorbate 60, 65, or 80: emulsifier

potassium acid tartrate: leavener, acidulant (also known as cream of tartar)

potassium bicarbonate: leavener, alkali

potassium chloride: nutrient, salt substitute

potassium gluconate: nutrient, sequestrant

potassium iodide: nutrient

ribbon cane syrup: sweetener

rice syrup: sweetener

silicon dioxide: anti caking agent

smoke flavoring (natural): flavor

sodium acid pyrophosphate: leavening agent, buffer

sodium ascorbate: antioxidant

sodium bicarbonate: leavening agent, buffer (also known as baking soda)

sodium caseinate (milk protein): nutrient, emulsifier, whipping agent

sodium citrate: buffer, sequestrant, emulsifier

sodium erythorbate: antioxidant

sodium phosphate: protein stabilizer, buffer, emulsifier

sodium pyrophosphate: leavening agent, sequestrant

sorbitol: sweetener

sorghum: sweetener

Sucanat: sweetener

sucrose: sweetener

sugar, white & brown: sweetener

tartaric acid: acidulant

titanium dioxide: colorant

tocopherols: antioxidant, nutrient (vitamin E), preservative

Truvia: sweetener

tumeric: spice and colorant

vegetable gums: thickener, stabilizer, emulsifier

vital wheat gluten: enhances dough strength and structure of breads

whey: nutrient, flavor, filler

xanthan gum: thickener, stabilizer, emulsifier

xylitol: sweetener