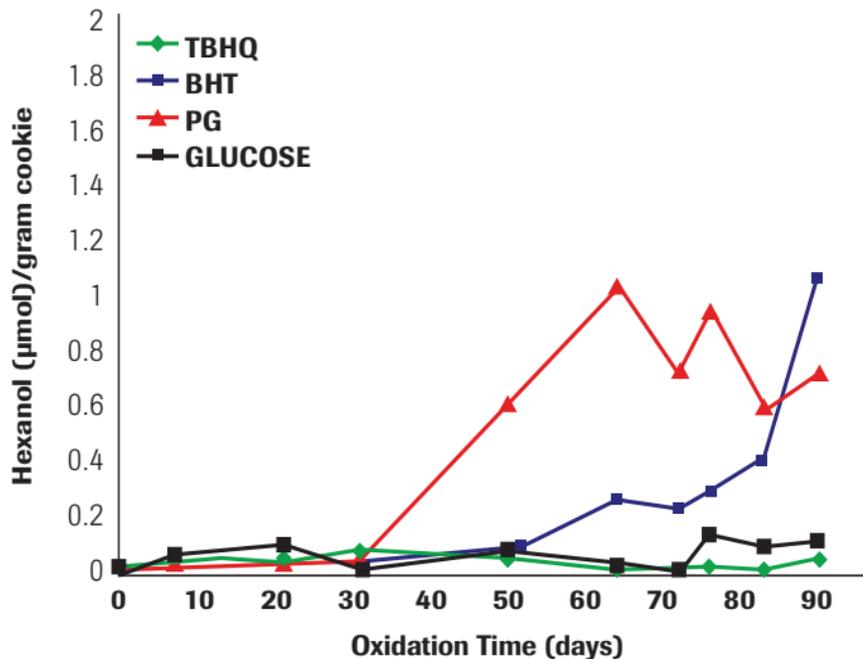


Glucose Compared to Synthetic Antioxidants



Reducing sugars, such as glucose, can inhibit lipid oxidation by both reducing water activity and inactivating free radicals, thereby extending shelflife. When comparing glucose to synthetic antioxidants in a cookie example, glucose had a similar result to that of TBHQ—the optimum antioxidant for many foods. Maltose and maltodextrin also work, while contributing less sweetness.

SOURCE: ERIC A. DECKER, UNIVERSITY OF MASSACHUSETTS-AMHERST/2018 CLEAN LABEL CONFERENCE