

# Synthetic Amorphous Silica (SAS) in Food

## A valuable addition to our everyday lives

Synthetic Amorphous Silica (SAS) is a highly pure, non-hazardous, intentionally manufactured form of silicon dioxide ( $\text{SiO}_2$ ) that plays a crucial role in various industrial and consumer applications.

It is commonly used as a food additive (E551), approved by EFSA (the European Food Safety Authority).



## Why do we need SAS (E551) in food?



### Keeps things smooth

Prevents powdered foods and spices from sticking together



### Improves food making

Better grinding of foods by preventing them from sticking to machinery



### Makes things last

Helps keep food products dry



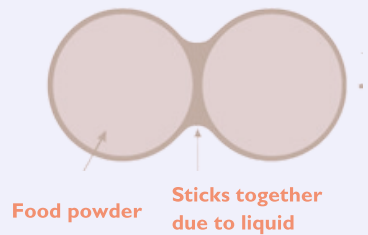
### Clears beverages

Used as a filtering aid to clarify products like beer, juice and wine

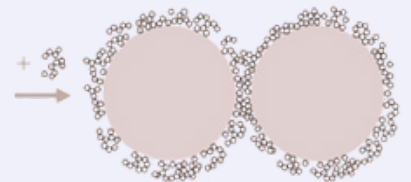
## Did you know?

SAS helps absorb liquids, keeping foods dry and smooth

Without SAS



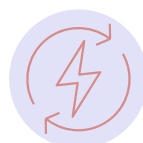
With SAS



## In line with EU Green Deal Goals, SAS reduces food waste and energy consumption



SAS stops food from clumping, so consumers can use it for longer periods, not letting good food go to waste



SAS can contribute to energy savings in the food industry by improving food quality, reducing waste, and enhancing processing efficiency.