***“Advantages and Disadvantages of Food Preservatives”***

*A widespread practice in the food industry is the addition of preservatives to prevent spoilage caused by microorganisms. Food preservatives are known not only for their potential to extend the shelf life of food, but also for their use to slow or prevent changes in color, flavor or texture and delay rancidity. However, preservatives are sometimes targeted by concerned consumers as part of an unhealthy food environment that may trigger or potentiate certain diseases.*

*Write an****essay****in****MLA format****of no fewer than****500 words****and****two reliable sources****on the following topic:*