

Learn What's In Your Easter Basket

Industry and Chemistry in the Springtime

Did you know? We wouldn't have candies, dyed eggs, or other Easter products without the chemical and petrochemical industries.



Candy

The first step in making most candy is to dissolve sugar (candy's primary ingredient) into boiling water to form a syrup.

Butylated hydroxyanisole (BHA) is an antioxidant that prevents fats and oils from becoming rancid in candies such as peanut-butter cups.

Gum base is one of the main ingredients in chewing gum. It's made by blending and heating several vegetable or synthetic fibers with a softener such as paraffin and antioxidants.

Potassium sorbate is a preservative that is the potassium salt of sorbic acid,⁵ which is also a preservative.

Petroleum goes into the paraffin wax that is found not only in chocolate, but in your easter basket!

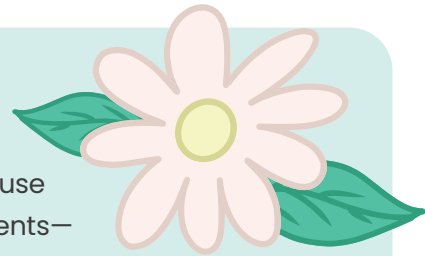
Food Dye

Dying eggs this easter? Color additives approved by the FDA are safe to use for food dye! They help enhance a food's natural color and can also provide other fun color to foods like popsicles or cupcakes—and eggs, of course!



Flowers

We love flowers because of their colors and scents—all thanks to chemistry!



Pigments give certain flowers their vibrant colors.

Anthocyanins: red, blue and purple flowers

Carotenids & Betalains: red to yellow hues

Scents comes from three key chemical classes.

Terpenoids: lavender scent

Green Leaf Volatiles: fresh-cut grass!

Phenylpropanoids: rose scent