

Synthetic antioxidants are synthesized artificially by combinations of some chemical substances in the laboratory. Table 2 shows synthetic antioxidants commonly used as food preservatives and their recommended levels of usage, based on the legislations of FDA, European Food Safety Agency (EFSA), Joint FAO/WHO Expert Committee on food additives etc. However, their usage is regulated by the established authorities to protect food consumers like the Nigerian Food and Drugs Administration (NAFDAC) and Standard Organization of Nigeria (SON), Food and Drug Administration (FDA) of the USA, European Food Safety Agency etc. According to the literature, the predominant applications of synthetic antioxidants as food preservatives are due to their high reactivity and more efficiency and effectiveness in preserving foods. Butylated hydroxytoluene (BHT) and butylated hydroxyanisole (BHA) were originally developed to protect petroleum from oxidative gumming [38]. Though they are predominantly used, the food industry is pushing for their replacement with natural antioxidants because of the consumers' increasing preference for natural antioxidants which in addition, not only are more affordable but are eco-friendly. They are chemically synthesized compounds since they do not occur in nature and are added to food as preservatives to help prevent lipid oxidation [7].