

Nowadays, in many countries chemicals are used to produce and preserve food. Do the advantages of this trend outweigh the disadvantages?

Essay:

The increasing use of chemicals in processing and preserving food has become a pervasive trend globally. This essay will discuss both the merits and the demerits of this phenomenon, concluding that the advantages significantly outweigh the downsides.

The major criticism associated with the use of chemical food additives is the potential harm they could inflict on human health. An excessive intake of these substances can potentially lead to life-threatening conditions such as cancer and diabetes. Therefore, it is suggested by some health experts that the consumption of food with a high concentration of additives must be curtailed to maintain and promote good health.

On the flip side, it is worth acknowledging the benefits that come with using synthetic preservatives. Most notable is the extended shelf life of products, resulting from the potent antimicrobial properties of these ingredients. Take, for instance, the numerous grocery items that can be kept fresh for prolonged periods due to the bounty of incorporated preservatives. This feature ensures that consumers have access to a vast spectrum of fresh and unspoiled meals at any given time. Moreover, this convenience and diversity in food options account for the growing acceptance and use of chemical preservatives.

In conclusion, despite some potential health concerns associated with chemical food additives, their increasing incorporation into food processing and preservation is justified by the enhanced shelf life of groceries and the convenience they offer to consumers.

Word count: 260

Essay translated in Korean:

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Good expressions:

1. pervasive trend -
2. potential harm -
3. curtailed -
4. potent antimicrobial properties -
5. bounty of incorporated preservatives -
6. vast spectrum -
7. growing acceptance – .