Programme and Book of Abstract
Introduction: The number of industrialized foods available on the market is increasing. Associated with this, it is necessary to know the type of processing and the presence of additives in these foods, mainly by the relation of the type of food processing with healthy eating practices in childhood.

Objective: To characterize the type of processing and the presence of additives in cereal-based foods intended for children younger than 36 months, available in Natal-RN, Brazil.

Methodology: Quantitative, transversal and exploratory research, carried out in 32 commercial establishments in four districts of Natal / RN, Brazil. The Baby Food app was used in the collection of food information that recommended on the label consumption for the age range of 6 to 36 months. The list of ingredients was queried to classify foods by processing type according to the "NOVA" classification (processed, minimally processed or ultra-processed). The types of additives in ultra-processed foods were also checked.

Results: Of the 111 cereal-based foods registered, 16 were analyzed after repeated exclusion. The cereals belonged to three distinct brands and all were classified as ultra-processed, since they had additives. Regarding the type of additive present, 31.3% (n = 5) of them presented dye, 37.5% (n = 6) emulsifier, 56.3% (n = 9) stabilizer and all of them contained antifouling, antioxidant and flavoring. None of the analyzed foods presented acidulant, conservative, glaciating and humectant.

Conclusion: All cereal-based foods were ultra-processed and contained antifouling, antioxidant and flavoring additives. As the consumption of these foods is very present in infant feeding, it is necessary to investigate the relationship of their consumption with health outcomes and feeding practices in childhood.

Key words: Baby Food, Edible Grain, Food Additives, Food Handling, Ultra-processed