



CROMAFOOD SERIE			Fastness			
		C.I. number / E	Light *	Heat	Acid	Alkali
Chinoline Yellow		47005 E104	5/6	good	good	good
Tartrazine Yellow		19140 E102	5/6	good	good	good
Sunset Yellow		15985 E110	4	good	good	good
Ponceau 4R		16255 E124	4	good	good	good
Allura Red		16035 E129	5	good	good	poor/fair
Carmoisine Soda Red		14720 E122	4/5	good	good	good/fair
Amaranth		16185 E123	5	good	good	good/fair
Erithrosyne Red		45430 E127	1	fair	precipitates	fair
Indigotine Blue		73015 E132	6	fair	fair	poor
Brilliant Blue FCF		42090 E133	2	good	good	good/fair
Patent Blue		42051 E131	2	good	fair	good/fair
Chocolate Brown HT		20285 E155	2	good	good	good/fair
Green S		44090 E142	2/3	good	fair	good/fair
Brilliant Black BN		28440 E151	6	poor	good	good/fair

<sup>\*</sup>Light fastness (1-8 scale)

**Cromafood** are selected water soluble synthetic dyes which can be used in food, cosmetics, toiletries and personal care industry.

The following are their main specific potential application:

Alcoholic and non alcoholic drinks

Tooth pastes

Syrups Decorations & coatings

Desserts Confectionery

Jams and Jellies Baked goods

Pickles, Sauces & Seasonings Meat & Fish products
Cheese Canned products

Sausages Pet foods & animal feeds

Cosmetics Hair Rinses

Bath salts Tablets and capsules

Shampoos Toiletry products & Washing powders

Writing inks Pesticides

**Cromafood** dyes are chemical products with colouring and tinctorial power which is expressed once dissolved in a medium. Dyes are added to food, cosmetic and toiletry products mainly for aesthetical purpose, but sometimes with functional purpose too. For example dyes could be added to food to protect flavours and vitamins which could be affected by sunlight during storage, or to provide a colourful identity to certain food (in negative side too: it is proofed that certain colours clearly identify poison products).

## All Cromafood dyes are available in lake form too, under the name of Cromalake Serie

Lakes are water insoluble form of the dyes, dispersible in vegetable oil and can be mixed with fats, oils, etc. They can also be dispersed in suspension of propylene glycol or sucrose (water or sugar). Available in different concentration (dye content).

## Usage of dyes in the oversaid industries is regulated by the main following laws

European Parliament and Council Directive 94/36/EC of 30 June 1994 on colours for use in foodstuffs and following variations.

US FDA. CFR21

EU Cosmetic Directive EC/EEC/768 and following variations

Japanese MHLW

Cromatos Srl strongly recommends to verify local laws for usage of the dyes in the specific application.

All information are based on the current state of our knowledge and on the results of our tests, but they are given without guarantee. The Buyer remains responsible for verifying that the products are suitable for his intended process or purpose. Cromatos srl is not liable for any damage due to following these suggestions. Nothing herein contained can be considered as a recommendation for use in violation of patents or applicable laws or regulations. Tests before the industrial use of the product are recommended.

Edition: March 2017



## COLORANTI, PIGMENTI E PRODOTTI CHIMICI PER L'INDUSTRIA INDUSTRIAL DYES, PIGMENTS AND CHEMICAL PRODUCTS

## Cromatos s.r.l.

Via G. Cardano, 6B/C/D | 47122 Forlì (FC) Italy | T +39 0543 796191 | F +39 0543 796189 info@cromatos.com | www.cromatos.com