

Summary of Indian Standard IS 1694 - Tartrazine, Food Grade

Key Words : *synthetic food coloring , tartrazine food grade, food grade tartrazine, tartrazine specifications, tartrazine testing methods, tartrazine purity, tartrazine dye content, tartrazine contaminants, tartrazine packing specification, tartrazine packaging containers, tartrazine label information.*

Summary: Tartrazine is a synthetic lemon yellow azo dye commonly used as a food coloring widely used in a variety of processed foods and beverages, pharmaceuticals, and cosmetics due to its bright colour and stability. This Indian Standard IS 1694 - Tartrazine, Food Grade outlines the specifications, requirements, and testing methods for tartrazine, a synthetic food colour. As per this Standard, the tartrazine must be food-grade, processed under hygienic conditions, and meet specific criteria such as purity, total dye content, and limits for contaminants. Minimum dye content shall be 87.0% by mass. For testing dye content Spectrophotometric method is used and for determining dye intermediates Paper chromatography method is used. As far as packing specification is concerned, Tartrazine should be packed in glass, metal, or polyethylene containers. The label must include information like the name of the color, chemical name, batch number, and date of manufacture.