



IS 5346: 1994 Synthetic Food Colour- Preparations and Mixtures- Specification

Synthetic food colours are the **artificial colours used in food products** to enhance their appearance by **imparting colour in food products**. They are commonly used in beverages, candies, baked goods, snacks, dairy products, sweets, etc.

These synthetic colours come in the form of **preparations** as well as **mixtures**. A preparation is the one which contain one or more of the permitted synthetic food colours along with diluents and/or filler materials while a mixture is mixing of two or more permitted synthetic food colours without diluents and filler materials. The combinations are specifically targeted to develop different shades in colours. The colour preparations can be in the form of a **liquid or powder**.

The standard, IS 5346:1994, specifies the requirements of such synthetic food colour preparations or mixtures like the total synthetic **dye content, limit for impurities** and **freedom from contaminants**, which in turn ensures that they are **safe and suitable for use in food**.

The limit for impurities like water soluble matter, lead, arsenic and heavy metals have been specified, along with the freedom from contaminants like mercury, copper, chromium, aromatic amines, aromatic hydrocarbons, polycyclic aromatic hydrocarbon, cyanides, etc.

IS 5346 ensures that synthetic food colours used in food products are **safe, of high quality, and do not pose any health risks**. The standard lays down guidelines on their **composition, chemical requirements, and packaging** to protect consumers and ensure the colours used in food are both effective and safe.