



IS 2923:2024 Carmoisine, food grade - Specification

IS 2923:2024 specifies stringent quality and safety requirements for **Carmoisine**, a **food-grade color additive** used in a variety of consumable products, including **sweets, beverages, and processed foods**. As a **synthetic red dye**, Carmoisine is subject to rigorous testing to ensure it is **safe, non-toxic**, and devoid of hazardous contaminants.

This standard outlines the necessary purity levels and details the chemical and safety criteria that Carmoisine must meet. It mandates the measurement of **total dye content** and regulates the permissible levels of **chloride and sulphates**, as well as **ether extracts**. The presence of harmful substances, such as **unsulphonated primary aromatic amines**, is tightly controlled. Furthermore, the standard imposes strict limits on **heavy metals** like **lead, arsenic, mercury, copper, chromium, and cadmium** to prevent health risks.

To protect consumers, IS 2923:2024 emphasizes that Carmoisine must comply with comprehensive guidelines concerning its composition and chemical properties. The standard also prescribes appropriate **packaging** and labeling requirements to ensure the color additive maintains its quality and remains **safe for consumption**. By addressing these critical aspects, IS 2923:2024 ensures that **food colors** are produced and handled in a manner that upholds consumer safety.

The goal of this standard is to guarantee that food-grade colorants, like Carmoisine, are **effective, reliable**, and pose no health hazards when used in **food and beverage products**. Adhering to these detailed guidelines ensures that the colors maintain high **purity** and **quality**, instilling confidence in consumers about the safety of the products they consume.