



Short summary of Indian Standard 1698 titled Indigo carmine, food grade

Every day we get enthused by the elegantly decorated and vibrantly coloured food products served to us. The eye-catching colours in the foods presented may not always be inherent to foods, but added externally to amplify their visual appeal. This standard codifies the requirements of one of the edible synthetic food colorants, indigo carmine.

Indigo carmine, food grade is an **edible synthetic food colours** which is added to food preparations for imparting specific **hues** in various intensities. It is one of the **permitted food colours** by Indian **Food regulator FSSAI** as well as major foreign food regulators.

Indigo carmine, a food colour is expected to impart a **stable, vibrant colour** to food matrices which is also **safe** from **food safety** point of view. The safety angle implies that **colourant** is having safe or **zero levels** of the potentially **harmful chemicals** that may be present in them owing to its production, processing or storage.

This **Indian Standard** specifies a few characterisation tests for dye and mandates it's processing, packing, storage and distribution is carried under **hygienic** conditions. Further, the standard specifies **minimum dye content** requirement ensuring **appropriate level of colour impartation**, maximum **content of heavy metals** such as Lead, Cadmium, Arsenic, Mercury, chromium etc. and other production process intermediaries ensuring the colourant is **safe for intended use**.

This particular revision of the Indian Standard aligns it's requirements to the **Legal Metrology (Packaged Commodities) Rules, 2011**, and **Food Safety and Standards Act, 2006** to ensure that the standard is uniformly implemented for the benefit of all stakeholders.