

FDA RESPONSE on the FOOD COLORS INTAKE: as of March 23, 2011

Dear Mr. Moskalev,

the certified food colors are listed in Subpart A of Part 74 of Title 21 of the Code of Federal Regulations (21 CFR). The regulation for each color specifies the identity of the color, the specifications that must be met, and any limitations regarding conditions of use. 7 of the 9 certified food colors are permitted for use in foods generally at levels consistent with good manufacturing practices, which means that no more of the color is used than what is needed to achieve the intended technical effect. These 7 colors are FD&C Blue 1, Blue 2, Green 3, Red 3, Red 40, Yellow 5, and Yellow 6. The other 2 colors, namely Orange B and Citrus Red 2 have limited use. Orange B is only permitted in coloring the casings of sausages and frankfurters at a level not to exceed 150 ppm. Citrus Red No. 2 is permitted only for coloring the skins of oranges that are not further processed at a level not to exceed 2 ppm of the fruit. The ADIs are listed in FDA's review memoranda, but not in the regulations. FDA did not establish ADIs for Orange B or Citrus Red 2. The ADIs for the other color additives are as follows:

Certified Color	ADI (mg/kg bw/day ¹)
FD&C Blue No. 1	12.0
FD&C Blue No. 2	2.5
FD&C Green No. 3	2.5
Orange B	None established
Citrus Red No. 2	None established
FD&C Red No. 3	2.5
FD&C Red No. 40	7.0
FD&C Yellow No. 5	5.0
FD&C Yellow No. 6	3.75

¹Milligrams per kilogram bodyweight (mg/kg bw). FDA normally assumes 60 kilogram bodyweight for an adult.

Sincerely,

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Division of Petition Review
Office of Food Additive Safety
FDA