Krendall s.r.l.
coloranti & materie prime per cosmesi
20159 Milano - Via Privata Gianferrari n° 13
Tel. (+39) 02.688.8784 - (+39).02.688.8348
www.krendall.it - info@krendall.it

FOOD

and PHARMACEUTICAL grade

DYES

Natural
Dyes

Synthetic
Dyes

A careful selection of **Natural Extracts** and a wide range of **Synthetic Dyes** offer a wide choice of solutions for every need.

Many products are also available **"Made in Italy"** to guarantee quality and facilitate many aspects of import / export, many others are available with different certifications such as FDA / Kosher / Bio / etc..

EUROPEAN & FDA CERTIFICATIONS

Food and Agriculture Organization of the United Nations

efsa European Food Safety Authority

FDA REGISTERED

Natural Dyes / **Natural Extracts** are made in full compliance with the regulations on aromatic preparations. The dyes are all from traditional foods such as vegetables, spices and fruits selected with secondary colouring properties.

Synthetic Dyes are produced thanks to cutting-edge technologies and advanced control systems, guaranteeing a high degree of purity thanks to accurate analysis and control methods.

Krendall s.r.l.
coloranti & materie prime per cosmesi
20159 Milano - Via Privata Gianferrari n° 13
Tel. (+39) 02.688.8784 - (+39).02.688.8348
www.krendall.it - info@krendall.it

NATURAL FOOD DYES

(Coloring Foodstuff)

Natural Dyes are also defined as **Natural Extracts** and are mainly used in the food industry. Specially selected with secondary coloring properties, they are able to guarantee the highest standards of quality, stability and safety as they come from edible plant sources.
The entire production of natural dyes is completely *Made in Italy*

AVAILABLE IN: POWDER / LIQUID

Useful Links:

FAO – Additives Compendium | **EFSA** – Food Database

FOR MORE INFORMATION ON EACH SUBSTANCE VISIT THE **LINKS** BELOW

RIBOFLAVIN

INCI
E 101 | Riboflavin | Lactoflavin | Vitamin B2

Riboflavin is a food coloring also known as vitamin B2 or lactoflavin. It is a yellow pigment present in minimal quantities: examples are milk, eggs, barley malt, leafy vegetables and yeast.

STABILITY
LIGHT: ●●○○○
HEAT: ●●●●○
FRUIT ACIDS: ●●○○○

SAFFLOWER

INCI
CI Natural Yellow 5 | Carthamus Tinctorius Extract

Safflower, *Carthamus Tinctorius*, indigenous to the European flora, has been cultivated for centuries for its pigments from bright yellow to orange and for the typical sweet and honey-like flavouring properties.

STABILITY
LIGHT: ●●●●○
HEAT: ●●●●●
FRUIT ACIDS: ●●●●○

CURCUMIN

INCI
E 100 | CI 75300 | Curcuma Longa Root Extract

Curcumin is the main colouring pigment of turmeric, obtained by selective extraction of *Curcuma Longa*. Curcumin provides a bright yellow hue and is used as a supplement, cosmetic ingredient and food colouring or flavouring.

STABILITY
LIGHT: ●○○○○
HEAT: ●●●●○
FRUIT ACIDS: ●●●●○

LUTEIN

INCI
E 161b | Tagetes Erecta Extract

Lutein is found in green plants and flowers such as *Tagetes Erecta.* Extracts containing lutein are associated with various health benefits such as antioxidant properties. The main colouring principles are lutein and its fatty acid esters.

STABILITY
LIGHT: ●●●●○
HEAT: ●●●●●
FRUIT ACIDS: ●●●●○

ANNATTO

INCI
E 160b | CI 75120 | Annatto Tree Extract

The annatto plant *Bixa Orellana* is a tropical tree that produces small seeds inside the pod of the fruit. The main pigments in the seeds are bissin and norbissin. Natural annatto color belongs to carotenoids.

STABILITY
LIGHT: ●●○○○
HEAT: ●●●●○
FRUIT ACIDS: ●○○○○

CAROTENES (from Algae)

INCI
E 160a (iv) | CI 75310 | ß-Carotene

Mix of natural carotenes obtained from *Dunaliella Salina Seaga*, native to south Australia. The main component is beta-carotene but alpha-carotene, lutein, zeaxanthin and beta-cryptoxanthin may be present.

STABILITY
LIGHT: ●●●○○
HEAT: ●●○○○
FRUIT ACIDS: ●●●●○

β-CAROTENE

INCI
E 160a (i) | CI 40800 | β-Carotene

The β-carotene is a pigment widely present in nature, extracted from plants and plants. Depending on its concentration, it can give shades from yellow to orange.

STABILITY
LIGHT: ●●●●○
HEAT: ●●●●○
FRUIT ACIDS: ●●●●○

Krendall s.r.l.
coloranti & materie prime per cosmesi
20159 Milano - Via Privata Gianferrari n° 13
Tel. (+39) 02.688.8784 - (+39).02.688.8348
www.krendall.it - info@krendall.it

VEGETABLE CAROTENES

INCI
E 160a (ii) | CI 75130 | β-Carotene

Vegetable carotenes are obtained by solvent extraction of strains of many edible plants. The main colouring principle is carotenoids of which beta-carotene accounts for the majority. It is available in different shades of yellow and orange.

STABILITY
LIGHT: ●●●●○
HEAT: ●●●●○
FRUIT ACIDS: ●●●●○

β-CAROTENE (*Blakeslea Tr.)*

INCI
E 160a (iii) | CI 40800 | β-Carotene

The natural β-carotene is obtained from the fermentation of the two main strains of the fungus Blakeslea Trispora. Mushroom native to the southern United States and South Asia, gives a colour ranging from yellow to red / orange.

STABILITY
LIGHT: ●●●○○
HEAT: ●●○○○
FRUIT ACIDS: ●●●●○

BETA-APO-8'-CAROTENAL

INCI
E 160e | CI 40820 | β-Apo-8'-Carotenal

The apocarotenal of orange hue belongs to the group of carotenoids. Naturally present in citrus fruits and vegetables such as spinach, apocarotenal also acts as a precursor of vitamin A although it has a less active content than β-carotene.

STABILITY
LIGHT: ●●●○○
HEAT: ●●●●○
FRUIT ACIDS: ●●●●○

PAPRIKA

INCI
E 160c (ii) | Capsanthin | Capsicum Annuum Extract

Paprika (Oleoresin) *Capsicum Annuum* is a vegetable grown all over the world. The bright orange pigments (capsanthin and capsorubin) are extracted from the dried fruits of paprika. Contains minerals, vitamin C and capsaicin which provide great performance.

STABILITY
LIGHT: ●●●○○
HEAT: ●●●●○
FRUIT ACIDS: ●●●●○

CARROT

INCI
E 160a (ii) | CI 40800 | Daucus Carota Extract

The *Daucus Carota* gets its characteristic bright yellow-orange color in particular from carotenes, which are metabolized into vitamin A and is characterized by the typical aromatic compounds with a slight sweet vegetable flavor.

STABILITY
LIGHT: ●●●○○
HEAT: ●●○○○
FRUIT ACIDS: ●●●●○

CARAMEL (Plain)

INCI
E 150a | CI 77944 | Caramel (Color)

Simple caramel is prepared by the controlled heat treatment of carbohydrates. Acids, alkalis and salts (not ammonium compounds or sulphites) can be used to favour caramelization.

STABILITY
LIGHT: ●●●●●
HEAT: ●●●●●
FRUIT ACIDS: ●●○○○

CARAMEL (Caustic Sulphite)

INCI
E 150b | CI 77944 | Caramel (Caustic Sulphite)

Caustic sulphite caramel is prepared by controlled heat treatment of carbohydrates with or without acids or alkalis, in the presence of sulphite compounds; no ammonium compounds are used.

STABILITY
LIGHT: ●●●●●
HEAT: ●●●●●
FRUIT ACIDS: ●●●○○

CARAMEL (Ammonia)

INCI
E 150c | CI 77944 | Caramel (Ammonia)

Ammonia caramel is prepared by controlled heat treatment of carbohydrates with or without acids or alkalis, in the presence of ammonium compounds; no sulphite compounds are used.

STABILITY
LIGHT: ●●●●●
HEAT: ●●●●●
FRUIT ACIDS: ●●●●○

CARAMEL (Sulphite-Ammonia)

INCI
E 150d | CI 77944 | Caramel (Sulphite Ammonia)

Sulphite-Ammonia caramel is prepared by the controlled heat treatment of carbohydrates with or without acids or alkalis in the presence of both sulphite and ammonium compounds.

STABILITY
LIGHT: ●●●●●
HEAT: ●●●●●
FRUIT ACIDS: ●●●●○

ELDERBERRY

INCI
Elder | Sambucus Nigra Extract

Elderberry *Sambucus Nigra* is found in the wild in northern and central Europe. The high content of cyanidin anthocyanin makes elderberry an ideal source for the production of concentrates.

STABILITY
LIGHT: ●●●●○
HEAT: ●●●○○
FRUIT ACIDS: ●●●●●

Krendall s.r.l.
coloranti & materie prime per cosmesi
20159 Milano - Via Privata Gianferrari n° 13
Tel. (+39) 02.688.8784 - (+39).02.688.8348
www.krendall.it - info@krendall.it

BEETROOT

INCI
E 162 | Beet Extract | Beta Vulgaris Extract

The *Beta Vulgaris* beet is native to all of Europe. The main ingredients, in addition to the sugary minerals and proteins, are the pigments betanin and vulgaxanthin. It has a bright strawberry red color.

STABILITY
LIGHT: ●●○○○
HEAT: ●○○○○
FRUIT ACIDS: ●●●○○

LYCOPENE

INCI
E 160d (i-iii) | CI 75125 | Lycopene

Lycopene is a red carotenoid pigment found in tomatoes and other red fruits and vegetables. Lycopene is extracted from red tomatoes by extracting the tomato pulp, a concentrated lycopene oleoresin can be obtained.

STABILITY
LIGHT: ●●●○○
HEAT: ●●●○○
FRUIT ACIDS: ●●●●○

CARMINE

INCI
E 120 | CI 75470 | Carminic Acid

The carmine color originates from the female cochineal (*Dactylopius Coccus Costa*), which live on cacti native to South America and Mexico. Carmine, a calcium aluminum lake of carminic acid, provides an extremely stable red color.

STABILITY
LIGHT: ●●●●●
HEAT: ●●●●●
FRUIT ACIDS: ●●●○○

RED RADISH

INCI
E 163 | Raphanus Sativus Extract | Anthocyanins

The coloring material is extracted from *Brassicaceae Raphanus Sativus*. The common red radish grows naturally in all temperate regions in many parts of the world. Red Radish Extract adds a red or pink color to foods, depending upon the exact concentration used.

STABILITY
LIGHT: ●●●●●
HEAT: ●●●●○
FRUIT ACIDS: ●●●●●

BLACK CARROT

INCI
Black Carrot Extract | Daucus Carota Extract

Daucus Carota black carrots originate from the Mediterranean regions. Anthocyanins are responsible for the purple-black colour. Black carrot is suitable for culinary purposes as well as being a source of natural bluish shades from red to dark red in foods.

STABILITY
LIGHT: ●●●●●
HEAT: ●●●●○
FRUIT ACIDS: ●●●●●

GRAPE

INCI
E 163 | Enocyanins (Grape) | Red Grape Extract

Grape peel or enocyanin extract contains water-soluble pigments responsible for the attractive dark purple red color of grapes. These grapes come from highly pigmented varieties.

STABILITY
LIGHT: ●●●●●
HEAT: ●●●●○
FRUIT ACIDS: ●●●●●

RED POTATO

INCI
E 163 | Anthocyanins | Ipomoea Batatas Extract

Red potatoes contain deep colored anthocyanins which are predominantly malvidin based. The excellences of this fruit-based product are the typical red-purple color and excellent stability.

STABILITY
LIGHT: ●●●●○
HEAT: ●●●○○
FRUIT ACIDS: ●●●●●

SPIRULINA

INCI
Spirulina Algae Powder | Spirulina Extract

Spirulina is known as a protein-rich food supplement, containing all essential amino acids. In addition, it is characterized by a high amount of the pigment phycobiliprotein, along with low concentrations of chlorophylls and carotenes.

STABILITY
LIGHT: ●●●●○
HEAT: ●●●●○
FRUIT ACIDS: ●●●●○

SPINACH

INCI
Spinach Extract | Chlorophyll b

The spinach *Spinacia Oleracea* is a vegetable native to Europe and Asia, their leaves have a high nutritional value and are rich in antioxidants. They contain chlorophyll a and b, carotenoids and various vitamins.

STABILITY
LIGHT: ●●○○○
HEAT: ●●●●○
FRUIT ACIDS: ●●○○○

CHLOROPHYLLS

INCI
E 140 (i) | Chlorophylls

Chlorophylls are widely found in nature and are responsible for plant photosynthesis. The deep green color is extracted from edible plant material, grass, alfalfa and nettle. Chlorophyll is fat soluble.

STABILITY
LIGHT: ●●●●○
HEAT: ●●●●●
FRUIT ACIDS: ●○○○○

Krendall s.r.l.
coloranti & materie prime per cosmesi
20159 Milano - Via Privata Gianferrari n° 13
Tel. (+39) 02.688.8784 - (+39).02.688.8348
www.krendall.it - info@krendall.it

CHLOROPHYLLIN

INCI
E 140 (ii) | Chlorophyllins

Chlorophyllin is a semi-synthetic mixture of water-soluble sodium copper salts derived from chlorophyll. Chlorophylline has also been used topically in the treatment of slow-healing wounds for more than 50 years without serious side effects.

STABILITY		
	LIGHT:	●●●●○
	HEAT:	●●●●●
	FRUIT ACIDS:	●●●○○

COPPER CHLOROPHYLL

INCI
E 141 (i) | CI 75810 | Copper Chlorophyll

Copper chlorophyll is derived from natural chlorophyll with the addition of copper salt. In this process, the magnesium in the chlorophyll is replaced by copper. The resulting bright green colour shows better stability to acids, HEAT and LIGHT.

STABILITY		
	LIGHT:	●●●○○
	HEAT:	●●○○○
	FRUIT ACIDS:	●○○○○

COPPER CHLOROPHYLLIN

INCI
E 141 (ii) | CI 75815 | Sodium Copper Chlorophyllin

Copper chlorophyllin is obtained by copper plating of chlorophyll. Copper chlorophyllin produces a blue green hue when dissolved in water and is often mixed with a yellow colour such as curcumin to provide lime green tints.

STABILITY		
	LIGHT:	●●●○○
	HEAT:	●●○○○
	FRUIT ACIDS:	●○○○○

VEGETAL CARBON

INCI
E 153 | CI 77266 | Charcoal (Coconut) | Carbon

Charcoal is produced by the carbonization of plant material at high temperatures. It is a very stable pigment resistant to HEAT, LIGHT and oxidation. It gives shades of grey to true black and is insoluble.

STABILITY		
	LIGHT:	●●●●●
	HEAT:	●●●●●
	FRUIT ACIDS:	●●●●●

CALCIUM CARBONATE

INCI
E 170 | CI 77220 | Calcium Carbonate / Tartrate

Calcium carbonate is a powder developed specifically for use in candy coated outside as an alternative to titanium dioxide. It gives a smooth and uniform surface allowing the application of delicate pastel colours even on dark coloured cores.

STABILITY		
	LIGHT:	●●●●●
	HEAT:	●●○○○
	FRUIT ACIDS:	●●●●○

TITANIUM DIOXIDE

INCI
E 171 | CI 77891 | Titanium Dioxide (Rutile)

Titanium dioxide, also known as titanium (IV) oxide or titania, is the natural oxide of titanium. It is preferred not only for food use but also for pharmaceutical and cosmetic use.

STABILITY		
	LIGHT:	●●●●●
	HEAT:	●●●●●
	FRUIT ACIDS:	●●●●●

Krendall s.r.l.
coloranti & materie prime per cosmesi
20159 Milano - Via Privata Gianferrari n° 13
Tel. (+39) 02.688.8784 - (+39).02.688.8348
www.krendall.it - info@krendall.it

SYNTHETHIC FOOD DYES

(Dyes & Pigments)

Synthetic Food dyes are developed with cutting-edge technologies and thanks to advanced control systems, extremely high degrees of purity are achieved: the latter are ultimately guaranteed by accurate methods of analysis. Their exceptional purity allows them to be used in the most varied applications: food, cosmetic, pharmaceutical and industrial.
Many of the synthetic dyes shown are entirely *Made in Italy*

AVAILABLE IN: POWDER / GRANULAR / LIQUID / PASTE

Useful Links:

Reg 231/2012 - Food Additives in Europe | FDA - Colour Additives in the U.S.A.

TARTRAZINE

EC: E102 **FDA:** FD&C Yellow 5
TYPE: Soluble / Lake **COLOR INDEX:** 19140 **pH:** 2-8
PANTONE REF. (C) : 115 | PANTONE REF. (C) : 113

QUINOLINE YELLOW

EC: E104 **FDA:** - Not Permitted -
TYPE: Soluble / Lake **COLOR INDEX:** 47005 **pH:** 2-8
PANTONE REF. (C) : 102 | PANTONE REF. (C) : 602

SUNSET YELLOW FCF

EC: E110 **FDA:** FD&C Yellow 6
TYPE: Soluble / Lake **COLOR INDEX:** 15985 **pH:** 2-8
PANTONE REF. (C) : 7579 | PANTONE REF. (C) : 2024

CARMINE

EC: E120 **FDA:** Carmine
TYPE: Soluble / Lake **COLOR INDEX:** 75470 **pH:** 3
PANTONE REF. (C) : 7425 | PANTONE REF. (C) : 191

AZORUBIN

EC: E122 **FDA:** - Not Permitted -
TYPE: Soluble / Lake **COLOR INDEX:** 14720 **pH:** 2-8
PANTONE REF. (C) : 1795 | PANTONE REF. (C) : 198

AMARANTH

EC: E123 **FDA:** - Not Permitted -
TYPE: Soluble / Lake **COLOR INDEX:** 16185 **pH:** 2-8
PANTONE REF. (C) : 199 | PANTONE REF. (C) : 198

PONCEAU 4R

EC: E124 **FDA:** - Not Permitted -
TYPE: Soluble / Lake **COLOR INDEX:** 16255 **pH:** 2-8
PANTONE REF. (C) : 1788 | PANTONE REF. (C) : 4057

ERYTHROSINE

EC: E127 **FDA:** FD&C Red 3
TYPE: Soluble / Lake **COLOR INDEX:** 45430 **pH:** 3-8
PANTONE REF. (C) : 1915 | PANTONE REF. (C) : 709

ALLURA RED

EC: E129 **FDA:** FD&C Red 40
TYPE: Soluble / Lake **COLOR INDEX:** 16035 **pH:** 2-8
PANTONE REF. (C) : 1797 | **PANTONE REF. (C) :** 2031

Krendall s.r.l.
coloranti & materie prime per cosmesi
20159 Milano - Via Privata Gianferrari n° 13
Tel. (+39) 02.688.8784 - (+39).02.688.8348
www.krendall.it - info@krendall.it

BLU PATENT V

EC: E131 **FDA:** - Not Permitted -
TYPE: Soluble / Lake **COLOR INDEX:** 42051 **pH:** 1-9
PANTONE REF. (C) : 2727 **PANTONE REF. (C) :** 2381

INDIGOTINE

EC: E132 **FDA:** FD&c Blue 2
TYPE: Soluble / Lake **COLOR INDEX:** 73015 **pH:** 2-8
PANTONE REF. (C) : 4153 **PANTONE REF. (C) :** 2383

BRILLANT BLUE FCF

EC: E133 **FDA:** FD&C Blue 1
TYPE: Soluble / Lake **COLOR INDEX:** 42090 **pH:** 2-8
PANTONE REF. (C) : 3506 PANTONE REF. (C) : 2727

GREEN S

EC: E142 **FDA:** - Not Permitted -
TYPE: Soluble / Lake **COLOR INDEX:** 44090 **pH:** 2-8
PANTONE REF. (C) : 2126 PANTONE REF. (C) : 639

BRILLIANT BALCK BN

EC: E151 **FDA:** - Not Permitted -
TYPE: Soluble / Lake **COLOR INDEX:** 28440 **pH:** 2-8
PANTONE REF. (C) : Black PANTONE REF. (C) : Black

BROWN HT

EC: E155 **FDA:** - Not Permitted -
TYPE: Soluble / Lake **COLOR INDEX:** 20285 **pH:** 2-8
PANTONE REF. (C) : 1615 PANTONE REF. (C) : 1605

CALCIUM CARBONATE

EC: E170 **FDA:** - Not Permitted -
TYPE: Insoluble **COLOR INDEX:** 77220 **pH:** 2-8
PANTONE REF. (C) : 663 PANTONE REF. (C) : 664

TITANIUM DIOXIDE

EC: E171 **FDA:** Titanium Dioxide
TYPE: Insoluble **COLOR INDEX:** 77891 **pH:** 2-8
PANTONE REF. (C) : White PANTONE REF. (C) : White

BLACK IRON OXIDE

EC: E172 (i) **FDA:** Synth. Iron Oxide
TYPE: Insoluble **COLOR INDEX:** 77499 **pH:** 2-10
PANTONE REF. (C) : Black PANTONE REF. (C) : Black

RED IRON OXIDE

EC: E172 (ii) **FDA:** Synth. Iron Oxide
TYPE: Insoluble **COLOR INDEX:** 77491 **pH:** 2-10
PANTONE REF. (C) : 7621 PANTONE REF. (C) : 2035

YELLOW IRON OXIDE

EC: E172 (iii) **FDA:** Synth. Iron Oxide
TYPE: Insoluble **COLOR INDEX:** 77492 **pH:** 2-10
PANTONE REF. (C) : 1365 PANTONE REF. (C) : 7507

Krendall s.r.l.
coloranti & materie prime per cosmesi
20159 Milano - Via Privata Gianferrari n° 13
Tel. (+39) 02.688.8784 - (+39).02.688.8348
www.krendall.it - info@krendall.it

FDA DYES & REGULATORY

AVAILABLE IN: POWDER / GRANULAR / LIQUID / PASTE

Useful Links:

FDA - Color Additives in the U.S.A.

FOR MORE INFORMATION ON EACH SUBSTANCE VISIT THE **LINKS** BELOW

APPROVED **FDA** DYES IN

FOOD

EXEMPTED from Certification

Straight Color	EEC	C.I. + LINK
Annatto Extract	E160b	75120
B-Carotene	E160a	40800
B-Apo-8'-Carotenal	E160e	40820
Canthaxanthin	E161g	40850
Caramel	E150a-d	77944
Carrot Oil	E160a (ii)	n / d
Chlorophyllin Na Cu	E140 (i)	75810
Carmine	E120	75470
Dehydrated Beet	E162	n / d
Fruit Juice	n / a	n / d
Grape Color Extr.	E163	n / d
Grape Skin Extr.	E163	n / d
Paprika	E160c	n / d
Riboflavin	E101 (i)	n / d
Saffron	Nat. Yellow 6	75100
Spirulina Extract	n / d	n / d
Synth. Iron Oxide (R)	E172 (ii)	77491
Synth. Iron Oxide (Y)	E172 (iii)	77492
Synth. Iron Oxide (B)	E172 (i)	77499
Titanium Dioxide	E171	77891
Tomato Lycopene Ext.	E160d (i-iii)	75125
Turmeric / Curcumin	E100	75300
Vegetable Juice	n / a	n / d

SUBJECTED to Certification

Straight Color	EEC	C.I. + LINK
Citrus Red No. 2	Not Permitted	n / d
Fd&C Blue No. 1	E133	42090
Fd&C Blue No. 2	E132	73015
Fd&C Green No. 3	Not Permitted	42053
Fd&C Red No. 3	E127	45430
Fd&C Red No. 40	E129	16035
Fd&C Yellow No. 5	E102	19140
Fd&C Yellow No. 6	E110	15985
Orange B	Not Permitted	----

DRUGS

EXEMPTED from Certification

Straight Color	Color Index Name	C.I. + LINK
Aluminum Powder	Pigment White 1	77000
Bismuth Oxychloride	Pigment White 14	77163
Calcium Carbonate	Pigment White 18	77220
Chlorophyllin / Complex	Natural Green 5	75815
Chromium Hydro. Green	Pigment Green 18	77289
Chromium Oxide Greens	Pigment Green 17	77288
Ferric Ferrocyanide	Pigment Blue 27	77510
Guanine	Natural White 1	75170
Mica	Pigment White 19	77005
Zinc Oxide	Pigment White 4	77947

SUBJECTED to Certification

Straight Color	Color Index	C.I. + LINK
D&C Blue No. 4	Food Blue 2:2	42090:2
D&C Green No. 5	Acid Green 25	61570
D&C Green No. 6	Solvent Green 3	61565
D&C Green No. 8	Solvent Green 7	59040
D&C Orange No. 10	Solvent Red 73	45425
D&C Orange No. 11	Acid Red 95	45425
D&C Orange No. 4	Acid Orange 7	15510
D&C Orange No. 5	Solvent Red 72	45370
D&C Red No. 17	Solvent Red 23	26100
D&C Red No. 21	Solvent Red 43	45380
D&C Red No. 22	Acid Red 87	45380
D&C Red No. 27	Solvent Red 48	45410
D&C Red No. 28	Acid Red 92	45410
D&C Red No. 30	Vat Red 1	73360
D&C Red No. 31	Pigment Red 64	15800
D&C Red No. 33	Acid Red 33	17200
D&C Red No. 34	Pigment Red 63 (Ca)	15880
D&C Red No. 36	D&C Red No. 36	12085
D&C Red No. 39	Pigment Red 100	13058
D&C Red No. 6	Pigment Red 57	15850
D&C Red No. 7	Pigment Red 57:1	15850:1
FD&C Red No. 4	Food Red 1	14700

COSMETICS

Straight Color	Color Index Name	C.I. + LINK
Annatto	Natural Orange 4	75120
Bismuth Citrate	Pigment White 14	77163
Bismuth Oxychloride	Pigment White 14	77163
Caramel	Natural Brown 10	77944
Iron Oxides (Black)	Pigment Black 11	77499
Iron Oxides (Red)	Pigment Red 101	77491
Iron Oxides (Yellow)	Pigment Yellow 42	77492
Manganese Violet	Pigment Violet 16	77742
ß-Carotene	Food Orange 5	40800
Titanium Dioxide	Pigment White 6	77891
Ultramarines (Blue)	Pigment Blue 29	77007
Ultramarines (Pink)	Pigment Red 259	77007
Ultramarines (Violet)	Pigment Violet 15	77007

SUBJECTED to Certification

Straight Color	Color Index	C.I. + LINK
D&C Black No. 2	Pigment Black 7	77266
D&C Black No. 3	Pigment Black 8	77268:1
D&C Brown No. 1	Acid Orange 24	20170
D&C Yellow No. 11	Solvent Yellow 33	47000
Fd&C Blue No. 1	Acid Blue 9	42090
Fd&C Green No. 3	Food Green 3	42053