

Food additives are substances that are not normally consumed as food itself but are added to food intentionally for one or more technological purposes. Food additives are grad utilities are classified into many functional classes, for example, acidity regulators, antioxidants, colors, control for the approved additives, identity and purity criteria of approved additives, maximum use level attent of the approved additives at the different commodities in which they may be used, and food items in which their use is not acceptable are regulated by international or, national authorities.

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Artificial Flavors:

Artificial flavor or artificial flavoring means any substance, the function of which is to impart flavor, which is not derived from a spice, fruit or fruit juice, vegetable or vegetable juice, edible yeast, herb, bark, bud, root, leaf or similar plant material, meat, fish, poultry, eggs, dairy products, or fermentation products thereof.

Artificial Colors:

Artificial colors are basically a combination of nine artificial dyes that have been approved by the food authorities. These colors include Blue 1, Blue 2, Green 3, Orange B, Red 2, Red 3, Red 40, Yellow 5 and Yellow 6. Thus, the manufacturers can use certain combination of colors for creating cosmetic pigments. The artificial colors are basically sourced from a combination of different food dyes.

Artificial colors are widely used in different types of products and items available in the market today. Right from medications, toothpaste, food products and almost every other item today consists of artificial colors. In fact, our clothes, shoes, bed linens and carpets also consist of artificial colors or cosmetic colors make them more attractive and appealing.

المالة المالية <

• Thyroid tumors

SYD:

Sunset Yellow FCF is a synthetic azo dye with a long history of use as a coloring for beverages and variety of foods, including confectionary, desserts, soups, cheeses, savory snacks, sauces, and preserved fruits. The Codex GFSA includes provisions for Sunset Yellow FCF in a wide range of foods and beverages with maximum levels ranging from 50 to 400 regime range of foods and beverages with maximum levels ranging from 50 to 400 regime range of foods and beverages range from 50 to 500 mg kg-1 with a similar range in Australia and New Zealand. In Canada and the US, Sunset Yellow FCF is permitted to be added to foods with no maximum levels specified.

As for several other synthetic food colors, Sunset Yellow FCF has attracted attention because of a claimed effect on children's behavior. The UKFSA commissioned the 'Southampton study,' which investigated the effect of mixtures of six synthetic food colors (one of which was Sunset Yellow FCF) and also contained a preservative (sodium benzoate) on the behavior of children. This study, and the resulting risk management actions in the UK, EU, and the US, are described in the section above, Ponceau 4R and Quinoline Yellow.

Sunset Yellow FCF is a synthetic yellow dye that provides a reddish-orange shade in applications. Sunset Yellow is principally the disodium salt of 6-hydroxy-5-[(4-sulfophenyl)azo]-2- naphthalenesulfonic acid. The trisodium salt of 3-hydroxy-4[(4-sulfophenyl)azo]-2,7- naphthalenesulfonic acid may be added in smaller amounts.

Common Uses:

Sunset Yellow provides a pleasing orange color when used in foods, drugs and cosmetics. Sunset Yellow is used to color many different types of foods including cereals, snack foods, baked goods, gelatins, beverages, dessert powders, crackers, and sauces.



separate volumetric flasks of the same volume. The first flask is then diluted to volume with

A standard containing the analyte is then added in increasing volumes to the subsequent flasks and each flask is then diluted to volume with the selected diluent. The instrument response is then measured for all of the diluted solutions and the data is plotted with volume standard added in the x-axis and instrument response in the y-axis. Linear regression is performed and the slope (m) and y-intercept (b) of the calibration curve are curve a



Used Concentration Unit:

حارق للفصل الكيميائية (451 كيم) حارق التحليل الكهربي (352 كيم) طرق التحليل الطيفي (351 كيم)

the weight of solute usually ingrams is divided by volume of solution which is usually in milliliters and multiplying by 100.

$$\% (w/v) = \frac{Wt.of solu. (g....)}{Vol.of soln. (mL....)} x 100$$

$$x 100$$

$$x y 100$$



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Results:

