

Q1. Which food colours can be sourced from nature?

A1 The following food colours, listed in the Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011, can be sourced from nature:

S.No.	Colour	INS No
1.	Curcumins	100 100 (i)
2.	Riboflavins	101 101(i)
3.	Chlorophyll	140
4.	Caramel I	150a
5.	Carotenes	160a
6.	Beta-carotenes, vegetable	160a(ii)
7.	Annatto extracts	160b(iii)
8.	Paprika Oleoresins	160c
9.	Lycopene (tomato)	160d(ii)
10.	Lycopene (<i>Blakeslea trispora</i>)	160d(iii)
11.	Beet red	162
12.	Anthocyanins	163(i)
13.	Grape skin extract	163(ii)
14.	Titanium dioxide	171
15.	Iron oxide, black	172(i)
16.	Iron oxide, red	172(ii)
17.	Iron oxide, yellow	172(iii)
18.	Silver	174
19.	Gold	175

Q2. In sub-regulation 3.2.1 - Food Colours -12. Food Colour - Preparation and Mixtures, Maltodextrin is not explicitly listed as a diluent or filler material. Can maltodextrin be used in colour preparation and mixtures?

A2 Maltodextrin is widely used as carrier. It is covered under the broader term “Dextrins” and can be used in food colour preparation and mixtures.

Q3. By when will the “Food Colour - Preparation and Mixtures” amended regulation be implemented?

A3 The amended regulation is already in force from 1st February 2026.

Q4. Can the food colours’ manufacturers use other emulsifiers and stabilisers other than those mentioned in Chapter 3, Section 12.

A4 Food colour preparation and mixtures may contain permitted

additives as per Appendix A and C.