

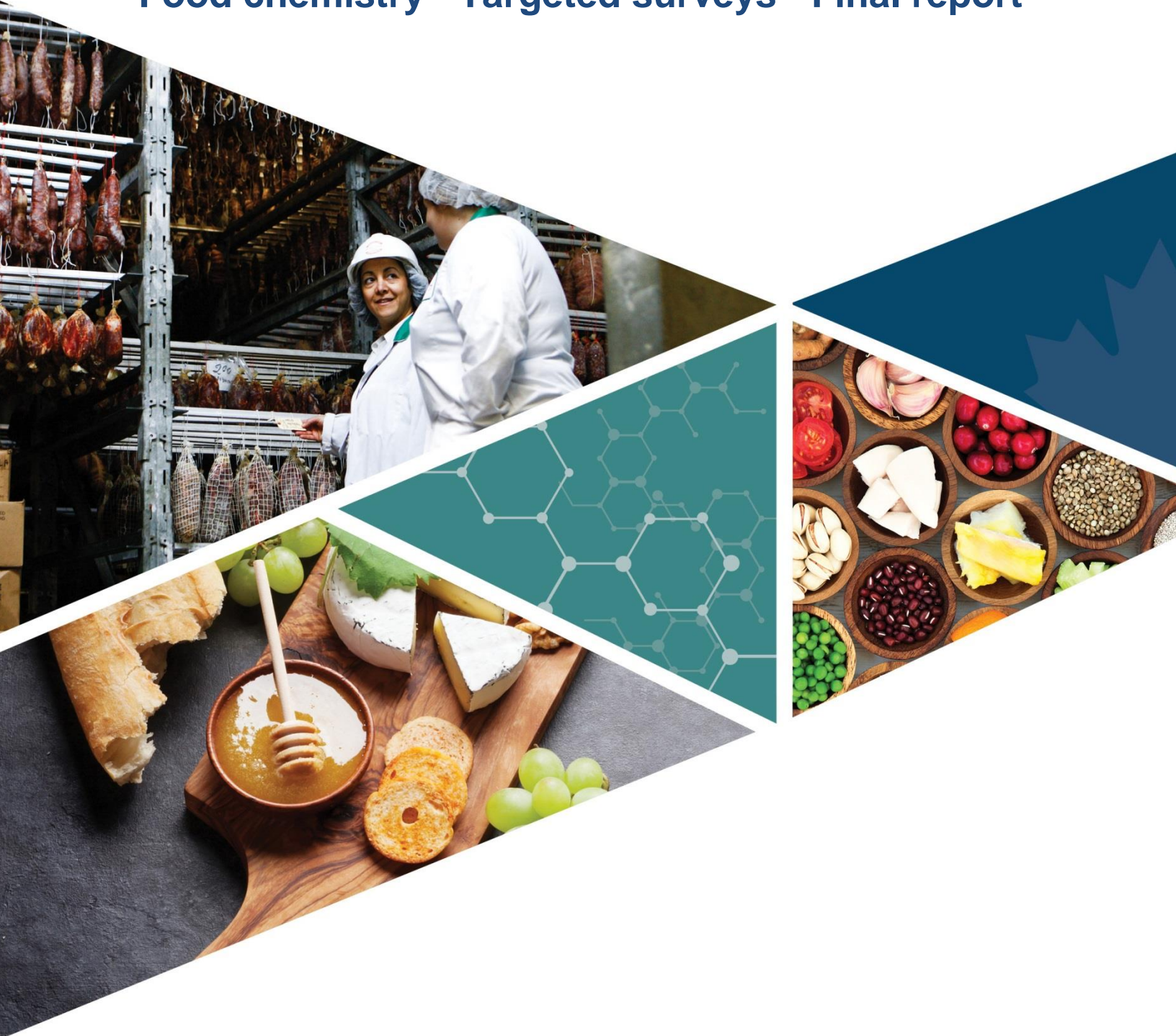


Canadian Food  
Inspection Agency

Agence canadienne  
d'inspection des aliments

# Food Colours in Selected Foods - April 1, 2016 to March 31, 2017

## Food chemistry - Targeted surveys - Final report



## Summary

Targeted surveys provide information on potential food hazards and enhance the Canadian Food Inspection Agency's (CFIA's) routine monitoring programs. These surveys provide evidence regarding the safety of the food supply, identify potential emerging hazards, and contribute new information and data to food categories where it may be limited or non-existent. They are often used by the agency to focus surveillance on potential areas of higher risk. Surveys can also help to identify trends and provide information about how industry complies with Canadian regulations.

Food colours are routinely added to foods and beverages for a variety of reasons, including to compensate for the loss of natural colour caused by processing conditions, and to meet consumer expectations by making the food more appealing and appetizing by enhancing the colour or making it more uniform. Targeted surveys focusing on colouring agents have been initiated in part due to potential health concerns associated with uses of non-permitted colouring agents in processed foods. The presence of non-permitted colouring agents may pose a health risk to the consumer, as some are potentially damaging to DNA and carcinogenic<sup>1,2</sup>. Undeclared use of permitted synthetic colouring agents may also be a potential concern to a small percentage of the population which has exhibited sensitivity to synthetic colouring agents, resulting in skin rashes and triggering asthmatic reactions in individuals with asthma<sup>3,4</sup>.

This targeted survey generated further baseline surveillance data on the occurrence of food colours in domestic and imported products on the Canadian market. A total of 748 samples of baked products, cheese, frozen desserts, flavoured milk, preserves and toppings, and sweets were collected and tested for up to 43 different food colours. Food colours were detected in 295 (39%) of the samples tested. When compared to previous survey years, these results show a similar compliance (98.7%) rate. Food colour at level exceeding the maximum level of use was detected in 1 of these samples, non-permitted food colours were found in 1 sample, and 8 samples were missing a declaration of food colours on the label.

The levels of food colours observed in this survey were evaluated by Health Canada's Bureau of Chemical Safety who determined that none of the samples tested would pose an unacceptable human health concern. The extent of the follow up actions taken by the agency was based on the level of the contamination and the resulting health concern.

# What are targeted surveys

Targeted surveys are used by the CFIA to focus its surveillance activities on areas of highest health risk. The information gained from these surveys provides support for the allocation and prioritization of the agency's activities to areas of greater concern. Originally started as a project under the Food Safety Action Plan (FSAP), targeted surveys have been embedded in our regular surveillance activities since 2013. Targeted surveys are a valuable tool for generating information on certain hazards in foods, identifying and characterizing new and emerging hazards, informing trend analysis, prompting and refining health risk assessments, highlighting potential contamination issues, as well as assessing and promoting compliance with Canadian regulations.

Food safety is a shared responsibility. We work with federal, provincial, territorial and municipal governments and provide regulatory oversight of the food industry to promote safe handling of foods throughout the food production chain. The food industry and retail sectors in Canada are responsible for the food they produce and sell, while individual consumers are responsible for the safe handling of the food they have in their possession.

# Why did we conduct this survey

Food colours, both naturally-sourced and synthetically manufactured, are widely used by the food industry. They are incorporated into processed foods for a variety of reasons including: to compensate for the natural colour(s) lost during processing; to achieve a uniform product colour; and to make the food appear more appealing and appetizing.

In Canada, food colours are considered food additives and are regulated under Marketing Authorizations issued by the Minister of Health. Health Canada conducts detailed, rigorous, safety-focused pre-market evaluations of food additives prior to allowing their use in foods and setting the maximum allowable levels of use of those colours<sup>5,6</sup>. It should be noted that coloured impurities other than the main colour (called subsidiary colours) are not regulated within food products, but are regulated as part of the food colour raw material source. In Canada, 10 synthetic colours have been approved for use in food, and are listed in the *Food and Drug Regulations* (FDR)<sup>6</sup> and summarized in Appendix A. The presence of 1 or more approved colours in food is not unexpected. In 2018, Health Canada amended the food colour labelling requirements that require colouring agents to be identified on labels by their common name in order to make more information available to consumers when making food selections. Industry may follow the former requirements during the 5 year transition period<sup>7</sup>.

The presence of non-permitted food colours, particularly industrial dyes, may pose a health risk to the consumer, as some are potentially damaging to DNA and carcinogenic<sup>1,2</sup>. Undeclared use of permitted synthetic colouring agents may also be a potential concern to a small percentage of the population which has exhibited sensitivity to synthetic colouring agents, resulting in skin rashes and triggering asthmatic reactions in individuals with asthma<sup>3,4</sup>. Furthermore, several

studies have suggested a correlation between consumption of certain synthetic food colours and hyperactive behaviour in children, although this relationship has not been conclusively proven<sup>8,9</sup>. Despite the lack of a clear link, anecdotal information suggests that certain consumers are cautious about the use of synthetic food colour additives, primarily for health and safety reasons. With trends toward healthier lifestyles, the food industry is noting that consumers are demanding fewer artificial or synthetic ingredients in foods<sup>10</sup>.

## What did we sample

A variety of domestic and imported baked products (cookies, cupcakes and other pastries), cheese, frozen desserts (dairy and non-dairy based), flavoured milk, preserves and toppings, and sweets (soft and hard candy, fruit/gelatin snacks, pudding, and candied nuts/fruits) were sampled between April 1, 2016 and March 31, 2017. Samples of products were collected from local/regional retail locations located in 6 major cities across Canada. These cities encompassed 4 Canadian geographical areas:

- Atlantic (Halifax),
- Quebec (Montreal),
- Ontario (Toronto, Ottawa)
- West (Vancouver, and Calgary)

**Table 1. Distribution of samples based on product type and origin**

Product type	Number of domestic samples	Number of imported samples	Number of samples of unspecified <sup>a</sup> origin	Total number of samples
Bakery products	9	11	33	53
Cheese	16	4	30	50
Frozen desserts	94	16	90	200
Milk (flavoured)	6	2	42	50
Preserves and toppings	29	66	54	149
Sweets	26	104	116	246
<b>Total</b>	<b>180</b>	<b>203</b>	<b>365</b>	<b>748</b>

<sup>a</sup> Unspecified refers to those samples for which the country of origin could not be assigned from the product label or available sample information

## How were samples analyzed and assessed

Samples were analyzed by an ISO/IEC 17025 accredited food testing laboratory under contract with the Government of Canada. Based on the nature of the food product, samples were analyzed for water-soluble colours, oil-dispersible colours, or both. See Appendix A for a list of the colours analyzed. The results represent finished food products as sold and not as they would be consumed, whether the product sampled is considered an ingredient or requires preparation prior to consumption.

## What were the survey results

Of the 748 food samples tested, food colours were detected in 295 (39%) of the samples. Most of these samples (83%) contained between 1 and 3 colours. Table 2 summarizes food colours detected and their prevalence in each product type. There were no food colours detected in the cheese products tested. Flavoured milk had the highest percentage of samples containing 1 or more food colours at 76%, followed by bakery products (68%), sweets (59%), preserves and toppings (27%), and frozen desserts (19%). The highest average food colour levels were associated with bakery products. Overall, 10 samples were non-compliant with Canadian food regulations. Food colour exceeding the maximum level (ML) of use was detected in 1 of these samples, and 8 samples were missing a declaration of food colours on the label. Only 1 sample contained a non-permitted food colour.

As shown in Table 3, the most commonly detected food colours in the survey were Allura Red, Tartrazine, Brilliant Blue FCF and Sunset Yellow FCF. These accounted for 88% of positive results. They were the most commonly detected colours in all survey years.

**Table 2. Summary of food colour testing**

Commodity	Number of samples	Number of samples with food colours detected (%)	Number of times food colours were detected	Number of non-compliant samples (number of non-compliant results)
Bakery products	53	36 (68)	68	1 (1)
Cheese	50	0	0	0
Frozen desserts	200	37 (19)	83	2 (2)
Milk (flavoured)	50	38 (76)	55	0
Preserves and toppings	149	40 (27)	64	1 (1)
Sweets	246	144 (59)	407	6 (7)
<b>Total</b>	<b>748</b>	<b>295 (39)</b>	<b>677</b>	<b>10 (11)</b>

**Table 3. Food colours detected and the number of samples in which the colour was detected**

Colouring agent detected in survey samples (permitted colours in bold)	Number of samples in which colour was detected <sup>b</sup>	Maximum level detected (ppm)	Average level detected (ppm)
<b>Allura Red<sup>d</sup></b>	215	411	52.8
<b>Tartrazine<sup>d</sup></b>	143	198	22.9
<b>Brilliant Blue FCF<sup>e</sup></b>	128	87.9	8.6
<b>Sunset Yellow FCF<sup>d</sup></b>	113	207	19.1
<b>Amaranth<sup>d</sup></b>	35	117	16.2
<b>Indigo Carmine<sup>d</sup></b>	24	51.3	17.5
<b>Erythrosine B<sup>d</sup></b>	15	91.2	18.9
<b>Fast Green FCF<sup>e</sup></b>	2	6.1	5.1
Azorubine (Carmoisine)	1	2.7	2.7
Ponceau 4R (New Coccine) <sup>c</sup>	1	2	2

ppm = parts per million

<sup>b</sup> Samples may contain more than one food colour

<sup>c</sup> May be present as a subsidiary food colour

<sup>d</sup> ML is 300 ppm for Allura Red, Amaranth, Erythrosine B, Indigo Carmine, Sunset Yellow FCF or Tartrazine or any combination of those colours

<sup>e</sup> ML is 100 ppm for Fast Green FCF or Brilliant Blue FCF or any combination of those colours

## What do the survey results mean

The main objectives of this targeted survey were to expand upon baseline data regarding the levels of permitted synthetic food colours in selected foods on the Canadian retail market and to obtain information regarding the presence of non-permitted food colours in a variety of foods. Out of a total of 748 samples tested, 738 (98.7%) samples were in compliance with Canadian standards and limits. Table 4 summarizes the 5 years of targeted survey data for food colours. Despite some disparity in products sampled across the surveys years, the compliance rate was similar to previous survey years<sup>11,12,13,14,15</sup>. In general, the same types of non-compliant results found in the current survey were found in previous surveys. The detection rates are in close agreement with the results of previous surveys when compared with similar product types. It should be re-iterated that samples were selected due to their high likelihood of containing food colouring agents, and that prevalence in the food categories selected are not necessarily representative of the prevalence of synthetic food colours in all foodstuffs available at retail.

**Table 4. Food colours results from various survey years**

<b>Survey year</b>	<b>Number of samples</b>	<b>Detection rate (%)</b>	<b>Compliance rate (%)</b>	<b>Number of non-compliant samples (number of non-compliant results)</b>
2016 to 2017	749	40	98.7	10 (11)
2014 to 2015	980	15	98.9	11 (25)
2013 to 2014	875	33	97.8	19 (22)
2012 to 2013	1493	58	97.6	36 (38)
2011 to 2012	1799	29	97.8	39 (41)

The levels of food colours observed in this survey were evaluated by Health Canada's Bureau of Chemical Safety who determined that none of the samples tested would pose an unacceptable human health concern. The extent of the follow up actions taken by the agency was based on the level of the contamination and the resulting health concern.

# References

1. [Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food on a request from the Commission to Review the toxicology of a number of dyes illegally present in food in the EU.](#) (2005). European Food Safety Authority. EFSA Journal 263, pp. 1-71.
2. [Agents Classified by the IARC Monographs, Volumes 1-123.](#) (2019). International Agency for Research on Cancer.
3. Lockett, S.D. Sr. (1977). [Hypersensitivity to tartrazine \(FD&C Yellow No. 5\) and other dyes and additives present in foods and pharmaceutical products.](#) Ann. Allergy. March 38 (3), pp. 206-210.
4. David, T.J. (1988). [Food Additives. Archives of Disease in Childhood.](#) 63, pp. 582-583
5. [Food Additives.](#) (2012). Canada. Health Canada.
6. [Lists of Permitted Food Additives.](#) (2021). Canada. Health Canada.
7. [Notice to industry: Implementation of the 2016 nutrition labelling amendments.](#) (2018). Canada. Canadian Food Inspection Agency.
8. McCann, D., Barrett, A., Cooper, A., Crumpler, D., Dalen, L., Grimshaw, K., Kitchin, E., Lok, K., Porteous, L., Prince, E., Sonuga-Barke, E., Warner, J.O., Stevenson, J. (2007). [Food additives and hyperactive behaviour in 3-year-old and 8/9-year-old children in the community: a randomised, double-blinded, placebo-controlled trial.](#) The Lancet. Volume 370 (9598), pp.1560-1567.
9. [FAQ on food colours.](#) European Food Safety Authority.
10. [Food manufacturers are using more natural colours in response to consumer demand.](#) (2018). National Post.
11. [2009-2010 Food Colours Used in the Production of Manufactured Foods.](#) (2018). Canada. Canadian Food Inspection Agency.
12. [2011-2012 Food Colours in Selected Foods.](#) (2018). Canada. Canadian Food Inspection Agency.
13. 2012-2013 Food Colours in Selected Foods. Canada. Canadian Food Inspection Agency. [unpublished data]
14. [2013-2014 Food Colours in Selected Foods.](#) (2019). Canada. Canadian Food Inspection Agency.
15. [2014-2015 Food Colours in Beverages, Condiments, Soups, Pickled Vegetables, Dried Spices and Mixes, and Oils.](#) (2019). Canada. Canadian Food Inspection Agency.



# Appendix A

## List of colours tested by the accredited laboratory in this survey (permitted colours in bold)

Water-soluble colours	<b>Tartrazine</b>
	<b>Amaranth</b>
	<b>Indigo Carmine (Indigotine)</b>
	<b>Sunset Yellow FCF</b>
	<b>Allura Red</b>
	<b>Ponceau SX</b>
	<b>Fast Green FCF</b>
	<b>Brilliant Blue FCF</b>
	<b>Erythrosin B</b>
	<b>Chlorophyllin</b>
	Ponceau 4R (New Coccine) †
	Fast Red E †
	Bordeaux R †
	Erythrosin Yellowish (2,4,5- triiodofluorescein) †
	4,5-diiiodofluorescein †
	Crocein Orange G †
	Orange II †
	2,4,7-triiodofluorescein †
	Orange GGN
	Azorubine (Carmoisine)
	Lissamine Green
	Quinoline Yellow 1
	Eosin Y
Patent Blue VF	
Patent Blue Violet Calcium	
Chrysoidine G	
Rhodamine B	
Fat-soluble colours	Sudan I
	Sudan II
	Sudan III
	Sudan IV
	Sudan Red B
	Sudan Red 7B
	Sudan Red G
	Sudan Orange G
	Sudan Blue II
	Solvent Blue 59
	Toluidine Red
	Para Red
	Methyl Yellow
	Metanil Yellow *
	Orange II *
	Rhodamine B *
	Sudan Black B
Citrus Red 2	

†May be present as a subsidiary food colour

\*Water-soluble fat-soluble colours