

Trader Information Rock Manufacturers

This leaflet provides guidance to the manufacturers of sugar confectionery with regard to the use of colourings and flavourings and product labelling.

Colours

Food Additives (England) Regulations 2009

- allow only certain colours to be used in food
- restrict the use of some colours to certain foods and
- set maximum levels for some colours in certain foods.

As far as sugar confectionery is concerned the regulations provide the following colour limits.

Colours with no maximum level specified.

E101	(i) Riboflavin (ii) Riboflavin-5'phosphate
E140	Chlorophylls and chlorophyllins
E150a	Plain caramel
E150b	Caustic sulphite caramel
E150c	Ammonia caramel
E150d	Sulphite ammonia caramel
E153	Vegetable carbon
E160a	Carotenes
E160c	Paprika extract, capsanthin, capsorubin
E162	Beetroot Red, betanin
E163	Anthocyanins
E170	Calcium carbonate
E171	Titanium dioxide
E172	Iron oxides and hydroxides

Note that although there is no maximum level specified for these colours their usage must be in accordance with good manufacturing practice.

Colours with statutory limits

For the following colours the regulations state that they must not exceed a total limit of 300 mg/kg in the finished product whether used singly or in combination.

E100	Curcumin
E102	Tartrazine
E104	Quinoline Yellow
E110	Sunset Yellow FCF Orange Yellow S
E120	Cochineal, Carminic acid, Carmines
E122	Azorbine, Carmoisine
E124	Ponceau 4R, Cochineal Red A
E129	Allura Red AC
E131	Patent Blue V
E132	Indigotine, Indigo Carmine
E133	Brilliant Blue FCF
E142	Green S
E151	Brilliant Black BN, Black PN
E155	Brown HT
E160d	Lycopene
E160e	Beta-apo-8'-carotenic acid (C30)
E161b	Lutein

However, of these colours the quantities of each of the colours E110, E122, E124 and E155 must not exceed 50 mg/kg so more care would need to be taken with these particular colours.

Colours not permitted in sugar confectionery

The following colours are not permitted to be used in sugar confectionery: -

E123 Amaranth
E127 Erythrosine
E128 Red 2G
E154 Brown FK
E161g Canthaxanthin

Warning required when sugar confectionery contains certain colours

This requirement applies to the following colours:-

E102 Tartrazine
E104 Quinoline Yellow
E110 Sunset Yellow
E122 Carmoisine
E124 Ponceau 4R
E129 Allura Red

Any product containing any of these colours must indicate on the label "name or E number of the colours" may have an adverse effect on activity & attention in children".

Why are these controlled?

The use of these colours in food is controlled because excessive consumption has been linked to allergic reactions and sickness.

How can I avoid selling food with excess or non-permitted colours?

In each case you should obtain written confirmation from your supplier that a product complies with the provisions of the Food Safety Act 1990 and the Colours in Food Regulations 1995.

Always ensure that you and any employees follow the instructions supplied with the seasoning/colour. If there are no instructions, or if the instructions are not clear, ask your supplier for further details in writing. Do not guess or rely on information given only verbally.

If you import the seasoning/colour directly or manufacture it yourself you should seek more detailed advice from us.

What can happen if I sell a food containing excess or non-permitted colours?

Your customers' health may be put at risk. It is a criminal offence to sell food which does not comply with the Colours in Food Regulations 1995 and if you are found guilty a court can impose a fine of up to £5,000.

SUGAR FREE PRODUCTS

A food containing more than 100% added polyols e.g. isomalt, maltitol syrup shall be marked or labelled with the indication "excessive consumption may produce laxative effects".

LOT MARKING

Food (Lot Marking) Regulations 1996

Most pre-packed foodstuffs, including sugar confectionery, must carry a lot or batch marking. This is to enable a product to be traced and/or recalled if necessary, with the maximum efficiency.

It is not necessary for the consumer to understand the lot/batch mark provided the indication can be clearly identified. The mark may have to be prefixed by the letter 'L' if it is not clearly distinguishable from other information and must be clearly visible, clearly legible and indelible. There is no prescribed format for the lot mark.

Bearing in mind any possible need for a product recall, the manufacturer/packer must decide on the size of the batch to be given the specific lot mark. Large batches could result in more products having to be recalled than is perhaps necessary.

Where a product bears a date mark which consists of at least the day and the month, in that order, this may provide sufficient batch identification to serve as the lot mark. If not, a separate lot mark must be given.

Food Labelling

The label attached to the product should indicate the true nature of the food and then contain a list of ingredients in descending order e.g. "Sugar Confectionery. Ingredients: sugar, glucose syrup" followed by a list of the colours and flavours to be found in it.

PLEASE NOTE

The above information is intended only for guidance. If you require any detailed information or have a specific query relating to an individual product please contact us and we will be happy to help