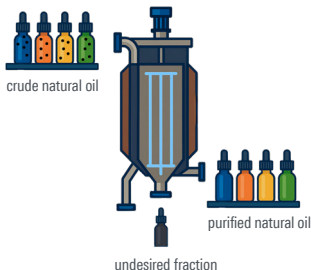




## PURIFICATION OF NATURAL COLOURS THROUGH SPD (Short Path Distillation)

The US wants to ban eight petroleum-based food colorings due to health concerns\*



Using short path distillation, strongly coloring natural oils can be purified by selectively removing substances such as pesticides, free fatty acids, volatile aroma compounds, terpenes and traces of solvents.



## The FDA has announced that it will gradually phase out eight petroleum-based artificial colorings from food and drug production by the end of 2026:

- Red 40 (Allura Red) – in candy, beverages, jams, ...
- Yellow 5 (Tartrazine) – in popcorn, yogurt, juices, ...
- Yellow 6 (Sunset Yellow) – in sauces, baked goods, cheese, ...
- Blue 1 (Brilliant Blue FCF) – in ice cream, soups, frosting, ...
- Blue 2 (Indigo Carmine) – in snacks, maraschino cherries, ...
- Green 3 (Fast Green FCF) – in salad dressings, beverages, ...
- Citrus Red 2 – for coloring the peel of oranges
- Orange B – for sausage casings\*

## Goal: Replace petroleum-based food colors with natural alternatives

### Examples for natural oils with strong colours:

- Red palm oil (orange-red)\*\*
- Carrot oil (orange)
- Turmeric oil (yellow)
- Paprika oleoresin (red)
- Oregano oil (yellow-green)

\* <https://verbraucherschutzforum.berlin/2025-04-24/usa-wollen-acht-kuenstliche-lebensmittelfarben-aus-dem-verkehr-ziehengesundheitliche-bedenken-im-fokus-363727/>

\*\* <https://www.sternchemie.com/de/rotes-palmoel/>