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[Home](#) → [Health Canada](#) → [Food and Nutrition](#) → [Food Safety](#) → [Food Additives](#)  
→ [Lists of Permitted Food Additives](#)

## 3. List of Permitted Colouring Agents (Lists of Permitted Food Additives)

This List of Permitted Colouring Agents sets out authorized food additives that are used to add or restore colour to a food. It is incorporated by reference in the [Marketing Authorization for Food Additives That May Be Used as Colouring Agents](#).

Note: A [transition guide](#) has been created to provide stakeholders with further information on the Lists of Permitted Food Additives as well as guidance on how to interpret and use these lists.

Supersedes: 2015-10-07

Date issued: 2017-08-04

Access [archived versions](#) of this list.

### List of Permitted Colouring Agents

Item No.	Column 1 Additive	Column 2 Permitted in or Upon	Column 3 Maximum Level of Use and Other Conditions
1.	Alkanet; Aluminum Metal; Annatto; Anthocyanins; Beet Red; Canthaxanthin; Carbon Black; Carotene; Charcoal; Chlorophyll; Cochineal; Iron Oxide; Orchil; Paprika; Riboflavin; Saffron; Saunderswood; Silver Metal;	(1) Apple (or rhubarb) and (naming the fruit) jam; Bread; Butter; Concentrated (naming the fruit) juice except frozen concentrated orange juice; Fig marmalade with pectin; Fish roe (caviar); Ice cream mix; Ice milk mix; Icing sugar; Liqueur; Lobster paste; (naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids; (naming the fruit) Jam with pectin; (naming the fruit) Jelly with pectin; Pickles; Pineapple marmalade with pectin; Relishes; Sherbet; Smoked fish; Tomato catsup	(1) Good Manufacturing Practice
		(2) Unstandardized foods	(2) Good Manufacturing

	Titanium Dioxide; Turmeric; Xanthophyll	(3) A blend of prepared fish and prepared meat referred to in paragraph B. 21. 006(n)	Practice  (3) Good Manufacturing Practice
1. 1	Annatto	(1) Longaniza; Tocino	(1) 0. 1% in accordance with the requirements of paragraph B. 14. 031(i) or subparagraph B. 14. 032(d) (xvi)
		(2) Sausage casings	(2) 1. 0% (Residues of annatto in sausage prepared with such casings not to exceed 100 p. p. m. )
1. 2	Annatto; Canthaxanthin; Carotene; Turmeric	Margarine	Good Manufacturing Practice
1. 3	Annatto; Carotene; Chlorophyll; Paprika; Riboflavin; Turmeric	Cheddar cheese; Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese; Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients); (naming the variety) Cheese	Good Manufacturing Practice
1. 4	Carotene	(1) Dried whole egg; Dried yolk; Frozen whole egg;	(1) Good

		Frozen yolk; Liquid whole egg; Liquid yolk	Manufacturing Practice in accordance with paragraphs B. 22. 034 (b) and B. 22. 035 (b)
		(2) Vegetable fats and oils	(2) Good Manufacturing Practice in accordance with section B. 09. 001
1.5	Cochineal	Sausage casings	0.75% (Residues of cochineal in sausage prepared with such casings not to exceed 75 p. p. m. )
1.6	Iron oxide	Edible collagen film	Good Manufacturing Practice
1.7	Saunderswood	Packaged fish and meat products that are marinated or otherwise cold-processed (Division 21)	Good Manufacturing Practice
1A.	$\beta$ -apo- 8' - carotenal; Ethyl $\beta$ -apo- 8' - carotenoate	(1) Apple (or rhubarb) and (naming the fruit) jam; Bread; Butter; Concentrated (naming the fruit) juice except frozen concentrated orange juice; Fig marmalade with pectin; Fish roe (caviar); Ice cream mix; Ice milk mix; Icing sugar; Liqueur; Lobster paste; Margarine; (naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids; (naming the fruit) Jam with pectin; (naming the fruit) Jelly with pectin; Pickles; Pineapple marmalade with pectin; Relishes; Sherbet; Smoked fish; Tomato catsup	(1) 35 p. p. m.
		(2)	(2)

		Unstandardized foods	35 p. p. m.
		(3) Cheddar cheese; Cold-pack cheese food; Cold-pack cheese food with (naming the added ingredients); Cold-pack (naming the variety) cheese; Cold-pack (naming the variety) cheese with (naming the added ingredients); Cream cheese with (naming the added ingredients); Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese food; Processed cheese food with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Processed (naming the variety) cheese; Processed (naming the variety) cheese with (naming the added ingredients); (naming the variety) Cheese;	(3) 35 p. p. m., in accordance with the requirements of sections B. 08. 033, B. 08. 034, B. 08. 037, B. 08. 038, B. 08. 039, B. 08. 040, B. 08. 041, B. 08. 041. 1, B. 08. 041. 2, B. 08. 041. 3, B. 08. 041. 4, B. 08. 041. 5, B. 08. 041. 6, B. 08. 041. 7 and B. 08. 041. 8
		(4) A blend of prepared fish and prepared meat referred to in paragraph B. 21. 006(n)	(4) 35 p. p. m.
2.	Caramel	(1) Ale; Apple (or rhubarb) and (naming the fruit) jam; Beer; Bread; Brown bread; Butter; Cider; Cider vinegar; Concentrated (naming the fruit) juice except frozen concentrated orange juice; Fig marmalade with pectin; Fish roe (caviar); Hollands, Hollands gin, Geneva, Geneva Gin, Genever, Genever Gin or Dutch-type Gin; Honey wine; Ice cream mix; Ice milk mix; Icing sugar; Liqueur or Spirituous Cordial; Lobster paste; Malt liquor; Malt vinegar; Mincemeat; (naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids; (naming the fruit) Jam with pectin; (naming the fruit) Jelly with pectin; (naming the percentage) Whole wheat bread; Pickles; Pineapple marmalade with pectin; Porter; Relishes; Rum; Sherbet; Smoked fish;	(1) Good Manufacturing Practice

Stout; Tomato catsup; Wine; Wine vinegar	
(2) Unstandardized foods	(2) Good Manufacturing Practice
(3) A blend of prepared fish and prepared meat referred to in paragraph B. 21. 006(n)	(3) Good Manufacturing Practice
(4) Sausage casings	(4) 15% (Residues of caramel in sausage prepared with such casings not to exceed 0. 15%)
(5) Cream cheese spread with (naming the added ingredients)	(5) 1. 5%
(6) Brandy; Whisky	(6) Good Manufacturing Practice in accordance with the requirements of sections  B. 02. 050; B. 02. 051; B. 02. 052; B. 02. 053; B. 02. 054; B. 02. 055; B. 02. 056; B. 02. 057; B. 02. 058; B. 02. 010; B. 02. 013; B. 02. 016; B. 02. 018; B. 02. 020

3.	Allura Red; Amaranth; Erythrosine; Indigotine; Sunset Yellow FCF; Tartrazine	(1) Apple (or rhubarb) and (naming the fruit) jam; Bread; Butter; Concentrated (naming the fruit) juice except frozen concentrated orange juice; Fig marmalade with pectin; Fish roe (caviar); Ice cream mix; Ice milk mix; Icing sugar; Liqueur; Lobster paste; (naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids; (naming the fruit) Jam with pectin; (naming the fruit) Jelly with pectin; Pickles; Pineapple marmalade with pectin; Relishes; Sherbet; Smoked fish; Tomato catsup	(1) 300 p. p. m. singly or in combination in accordance with section B. 06. 002
		(2) Unstandardized foods	(2) 300 p. p. m. singly or in combination in accordance with section B. 06. 002
		(3) A blend of prepared fish and prepared meat referred to in paragraph B. 21. 006(n)	(3) 300 p. p. m. singly or in combination in accordance with section B. 06. 002
3. 1	Allura Red	Lumpfish caviar	1300 p. p. m. used singly
3. 2	Allura Red; Sunset Yellow FCF	Longaniza	80 p. p. m. allura red in accordance with the requirements of clause B. 14. 032(d) (xvi) (B) and 20 p. p. m. sunset yellow FCF in accordance with the

			requirements of clause B. 14. 032 (d) (xvi) (C)
3. 3	Erythrosine	Salted anchovy; Salted scad; Salted shrimp	125 p. p. m. in accordance with the requirements of paragraph B. 21. 021 (d)
3. 4	Sunset Yellow FCF	(1) Sausage casings	(1) 0. 15% (Residues of sunset yellow FCF in sausage prepared with such casings not to exceed 15 p. p. m. )
		(2) Cheese-flavoured corn snacks	(2) 600 p. p. m. singly. If used in combination with other colouring agents listed in column 1 of items 3 and 4 of this list, the maximum level of use is 300 p. p. m. in accordance with paragraph B. 06. 002 (c)
4.	Brilliant Blue FCF; Fast Green FCF	(1) Apple (or rhubarb) and (naming the fruit) jam; Bread; Butter; Concentrated (naming the fruit) juice except frozen concentrated orange juice; Fig marmalade with pectin; Fish roe (caviar); Ice cream mix; Ice milk mix; Icing sugar; Liqueur; Lobster paste; (naming the flavour) Milk; (naming the flavour) Partly skimmed milk; (naming the flavour) Partly skimmed milk with	(1) 100 p. p. m. singly or in combination in accordance with section B. 06. 002

		added milk solids; (naming the flavour) Skim milk; (naming the flavour) Skim milk with added milk solids; (naming the fruit) Jam with pectin; (naming the fruit) Jelly with pectin; Pickles; Pineapple marmalade with pectin; Relishes; Sherbet; Smoked fish; Tomato catsup	
		(2) Unstandardized foods	(2) 100 p. p. m. singly or in combination in accordance with section B. 06. 002
		(3) A blend of prepared fish and prepared meat referred to in paragraph B. 21. 006(n)	(3) 100 p. p. m. singly or in combination in accordance with section B. 06. 002
4. 1	Brilliant Blue FCF	Feta cheese	0. 10 p. p. m.
5.	Citrus Red No. 2	Skins of whole oranges	2 p. p. m.
6.	Ponceau SX	Fruit Peel; Glacé fruits; Maraschino cherries	150 p. p. m.
7.	Gold	Unstandardized alcoholic beverages; Liqueur	Good Manufacturing Practice
8.	Sodium Copper Chlorophyllin	(1) Frozen novelties; Ice cream mix; Ice milk mix; Sherbet; Unstandardized confectionery; Unstandardized frozen desserts; Unstandardized mixes for frozen dairy products	(1) 300 p. p. m.
9.	Allura Red; Brilliant Blue FCF; Sunset Yellow FCF; Tartrazine	Lumpfish caviar	A combination of 500 p. p. m. allura red, 450 p. p. m. brilliant blue FCF, 250 p. p. m. sunset yellow FCF and 100



			p. p. m. tartrazine
10.	Potassium aluminum silicate – based iron oxide	(1) Chewing gum; Unstandardized confectionery	(1) 1.25%. If any combination of potassium aluminum silicate-based iron oxide, potassium aluminum silicate –based titanium dioxide or potassium aluminum silicate-based titanium dioxide and iron oxide is used, the total amount not to exceed 1.25%.
		(2) Unstandardized alcoholic beverages	(2) 0.5%. If any combination of potassium aluminum silicate –based iron oxide, potassium aluminum silicate-based titanium dioxide or potassium aluminum silicate-based titanium dioxide and iron oxide is used, the total amount not to exceed 0.5%.
		(3)	(3)

Gelatin desserts; Unstandardized bakery products	0.15%. If any combination of potassium aluminum silicate-based iron oxide, potassium aluminum silicate-based titanium dioxide or potassium aluminum silicate-based titanium dioxide and iron oxide is used, the total amount not to exceed 0.15%.
(4) Colour formulations applied to the surface of bite sized chocolate, bite sized milk chocolate, bite sized sweet chocolate or bite sized white chocolate	(4) 0.15% of the chocolate product as consumed. If any combination of potassium aluminum silicate-based iron oxide, potassium aluminum silicate-based titanium dioxide or potassium aluminum silicate-based titanium dioxide and iron oxide is used, the total amount not to exceed 0.15% of the chocolate product as consumed.

11.	Potassium aluminum silicate – based titanium dioxide	(1) Chewing gum; Unstandardized confectionery	(1) 1.25%. If any combination of potassium aluminum silicate-based iron oxide, potassium aluminum silicate –based titanium dioxide or potassium aluminum silicate-based titanium dioxide and iron oxide is used, the total amount not to exceed 1.25%.
		(2) Unstandardized alcoholic beverages	(2) 0.5%. If any combination of potassium aluminum silicate-based iron oxide, potassium aluminum silicate-based titanium dioxide or potassium aluminum silicate-based titanium dioxide and iron oxide is used, the total amount not to exceed 0.5%.
		(3) Gelatin desserts; Unstandardized bakery products	(3) 0.15%. If any combination of

			<p>potassium aluminum silicate-based iron oxide, potassium aluminum silicate-based titanium dioxide or potassium aluminum silicate-based titanium dioxide and iron oxide is used, the total amount not to exceed 0.15%.</p>
		<p>(4) Colour formulations applied to the surface of bite sized chocolate, bite sized milk chocolate, bite sized sweet chocolate or bite sized white chocolate</p>	<p>(4) 0.15% of the chocolate product as consumed. If any combination of potassium aluminum silicate-based iron oxide, potassium aluminum silicate-based titanium dioxide or potassium aluminum silicate-based titanium dioxide and iron oxide is used, the total amount not to exceed 0.15% of the chocolate product as consumed.</p>

12.	Potassium aluminum silicate – based titanium dioxide and iron oxide	<p>(1) Chewing gum; Unstandardized confectionery</p>	<p>(1) 1.25%. If any combination of potassium aluminum silicate-based iron oxide, potassium aluminum silicate-based titanium dioxide or potassium aluminum silicate-based titanium dioxide and iron oxide is used, the total amount not to exceed 1.25%.</p>
		<p>(2) Unstandardized alcoholic beverages</p>	<p>(2) 0.5%. If any combination of potassium aluminum silicate-based iron oxide, potassium aluminum silicate-based titanium dioxide or potassium aluminum silicate-based titanium dioxide and iron oxide is used, the total amount not to exceed 0.5%.</p>
		<p>(3) Gelatin desserts; Unstandardized bakery products</p>	<p>(3) 0.15%. If any combination of</p>

			<p>potassium aluminum silicate-based iron oxide, potassium aluminum silicate-based titanium dioxide or potassium aluminum silicate-based titanium dioxide and iron oxide is used, the total amount not to exceed 0.15%.</p>
		<p>(4) Colour formulations applied to the surface of bite sized chocolate, bite sized milk chocolate, bite sized sweet chocolate or bite sized white chocolate</p>	<p>(4) 0.15% of the chocolate product as consumed. If any combination of potassium aluminum silicate-based iron oxide, potassium aluminum silicate-based titanium dioxide or potassium aluminum silicate-based titanium dioxide and iron oxide is used, the total amount not to exceed 0.15% of the chocolate product as consumed.</p>
13.	Lycopene	(1)	(1)

Extract from Tomato	Dry beverage mixes except fruit-flavoured dry beverage mixes; Non-alcoholic carbonated water-based flavoured and sweetened beverages; Unstandardized coffee beverages; Unstandardized tea beverages; Unstandardized vegetable-based beverages	12 p. p. m. calculated as lycopene, in beverages as consumed
	(2) Frostings; Unstandardized confectionery	(2) 40 p. p. m. calculated as lycopene
	(3) Chewing gum; Unstandardized confectionery coatings	(3) 100 p. p. m. calculated as lycopene
	(4) Apple (or rhubarb) and (naming the fruit) jam; (naming the fruit) Jam with pectin; Pineapple marmalade with pectin; Unstandardized fruit spreads	(4) 10 p. p. m. calculated as lycopene
	(5) Mashed fruit for use in yogurt; Mashed fruit for use in yogurt-based beverages	(5) 30 p. p. m. calculated as lycopene
	(6) Cream cheese spread; Cream cheese spread with (naming the added ingredients); Processed cheese spread; Processed cheese spread with (naming the added ingredients); Unstandardized dairy-based dips; Unstandardized dairy-based spreads	(6) 20 p. p. m. calculated as lycopene
	(7) Unstandardized dairy-based beverages; Unstandardized dairy-based dry beverage mixes	(7) 20 p. p. m. calculated as lycopene, in beverages as consumed
	(8) A blend of prepared fish and prepared meat referred to in paragraph B. 21. 006(n)	(8) 20 p. p. m. calculated as lycopene
	(9) Simulated meat products	(9) 30 p. p. m.

		calculated as lycopene
(10)	Unstandardized desserts; Sherbet	(10) 20 p. p. m. calculated as lycopene
(11)	Fillings; Filling mixes	(11) 20 p. p. m. calculated as lycopene, in fillings as consumed
(12)	Unstandardized dry sauce mixes; Unstandardized sauces	(12) 15 p. p. m. calculated as lycopene, in sauces as consumed
(13)	Ice cream mix	(13) 20 p. p. m. calculated as lycopene, in the ice cream made from the mix
(14)	Ice milk mix	(14) 20 p. p. m. calculated as lycopene, in the ice milk made from the mix
(15)	Non-carbonated unsweetened flavoured coloured water beverages	(15) 3 p. p. m. calculated as lycopene

Document Reference Numbers: NOM/ADM-0099; NOM/ADM-0061; NOM/ADM-0051



Date modified:

2015-10-07