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INTERNATIONAL ASSOCIATION OF COLOR MANUFACTURERS REAFFIRMS SAFETY OF FOOD DYES

Washington DC – Responding to a report by the Center for Science in the Public Interest (CSPI), the International Association of Color Manufacturers confirms the safety of color additives and reassures consumers that food dyes are well-tested.

Color additives enhance colors that occur naturally, they correct natural variations in color, and they provide a colorful identity to foods that would otherwise be virtually colorless. They also offset color loss that can occur due to exposure to light, air, temperature extremes, moisture and storage conditions. Additionally, they provide a good means for the identification of drugs and dietary supplements, which helps to prevent medication errors.

Color additives are regulated by the Food and Drug Administration (FDA) and have passed rigorous scientific testing and evaluation before introduction to the market. The FDA has repeatedly stated that these colors are safe based on the available safety data. Contrary to CSPI's claims, safety studies and assessments of color additives currently on the market were conducted in strict accordance with internationally accepted protocols as well as FDA's Redbook standards. FDA provided input and feedback regarding the study design, the study conduct and the results. All of the studies were subject to public scrutiny, and the vast majority has been published in the peer-reviewed literature. The transparent safety evaluation process included commentary from all stakeholders, including regulators, consumers, public health advocates, and the industry.

Color additives that are used in foods in the United States undergo FDA testing and certification to ensure that they meet federal standards for purity. In fact, every batch undergoes this FDA certification before it is released to the market.

This CSPI review is not a new study nor does it provide any significant new information regarding the safety of FD&C color additives. Most of the studies cited in the report have in fact already been reviewed by regulatory agencies in comprehensive safety assessments. The FDA and the World Health Organization/UN Food and Agricultural Organization Joint Expert Committee on

Food Additives have evaluated the body of scientific evidence on the safety of food colors. They have concluded that FD&C color additives are safe to use in foods. More recently, the European Food Safety Authority has re-evaluated a number of color additives and has upheld previous decisions that they are safe for use in foods.

Our industry is vigilant about the safety of our products and we will continue to stay on top of new scientific developments related to color additive safety. We will continue to work closely with regulatory authorities around the world to ensure that food colors are safe.

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The International Association of Color Manufacturers (IACM) is the trade association that represents the manufacturers and end-users of coloring substances that are used in foods, including natural and artificial colors.