

# 食用水果或蔬菜中天然存在的色素

## Colour naturally present in edible fruits or vegetables

業界諮詢論壇

Trade Consultation Forum

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## 背景

### Background

- ▶ 食物安全中心接獲一些有關在食物中使用某些天然色素的查詢。
- ▶ CFS has received some enquiries regarding the use of some natural colours in food in Hong Kong.

# 《食物內染色料規例》(第132H章)

## Colouring Matter in Food Matter Regulations (Cap. 132H)

### 附表1 - 准許染色料

#### ① 第I部 - 煤焦油色素

Allura紅AC	Allura Red AC
雞冠花紅；萵菜紅；藍光酸性紅	Amaranth
黑PN (亮黑BN)	Black PN (Brilliant Black BN)
亮藍FCF (亮藍FD及C第1號)	Brilliant Blue FCF (Brilliant Blue FD & C No. 1)
棕FK	Brown FK
淡紅	Carmoisine
朱古力棕HT	Chocolate Brown HT
赤蘚紅 (BS)	Erythrosine (BS)
綠S	Green S
靛藍 (靛藍洋紅)	Indigotine (Indigo Carmine)
立索玉紅BK	Lithol Rubine BK
專利藍V	Patent Blue V
麗春紅4R	Ponceau 4R
酸性喹啉黃	Quinoline Yellow
日落黃FCF	Sunset Yellow FCF
酒石黃	Tartrazine

### First Schedule – Permitted colouring matter

#### ① Part I – Coal Tar Colours

# 《食物內染色料規例》(第132H章)

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## Colouring Matter in Food Matter Regulations (Cap. 132H)

附表1 - 准許染色料

First Schedule – Permitted colouring matter

第II部 其他色素
類別
醬色
胭脂蟲紅(胭脂紅酸)
食用水果或蔬菜的天然染色料，或從該等天然色素分離出來或人工合成的純色素，並包括——
(a) 胭脂樹橙
(b) 木炭
(c) 胡蘿蔔素
(d) β-衍-8'-胡蘿蔔醛
(e) β-衍-8'-胡蘿蔔酸乙酯
(f) 葉綠素及葉綠酸 包括銅的絡合物
(g) 藏花
(h) 薑黃(薑黃素)
氧化鐵
二氧化鈦
只供糖衣藥丸外用染色及糖衣粉製甜點裝飾用的箔狀或粉狀銀、金及鋁
附表所列可溶於水的任何色素的鋁鹽或鈣鹽(色澱)

Part II Other Colours
Description
Caramel
Cochineal (Carminic acid)
Colouring matter natural to edible fruits or vegetables or their pure colouring principles whether isolated from such natural colours or produced synthetically and including—
(a) Annatto
(b) Vegetable Black
(c) Carotenes
(d) β-Apo-8'-carotenal
(e) β-Apo-8'-carotenoic acid ethyl ester
(f) Chlorophylls and Chlorophyllins including Copper complexes
(g) Saffron
(h) Turmeric (Curcumin)
Iron Oxides
Titanium dioxide
Silver, Gold and Aluminium in leaf or powder form solely for external colouring of dragees and decoration of sugar-coated flour confectionery
The Aluminium or Calcium salts (lakes) of any of the scheduled water-soluble colours



# 食用水果或蔬菜中的天然色素

## Natural colours in edible fruits or vegetables

- 食用水果或蔬菜含有天然色素，例如：

- **紅**：蕃茄中的蕃茄紅素
- **橙**：紅蘿蔔中的胡蘿蔔素
- **綠**：綠葉蔬菜的葉綠素
- **紫**：紫心番薯中的花青素



- Edible fruits or vegetables contain natural colours, e.g.

- **Red**: lycopene in tomato
- **Orange**: carotenes in carrots
- **Green**: chlorophylls in green vegetables
- **Purple**: anthocyanin in purple sweet potatoes



## 准許天然染色料的例子

## Examples of permitted natural colouring matter

### ▶ 胡蘿蔔素 (INS 160a)

- ▶ 橙色
- ▶ 從紅蘿蔔等蔬菜中提取
- ▶ 屬准許染色料

### ▶ 葉綠素 (INS 140)

- ▶ 綠色
- ▶ 從菠菜等蔬菜中提取
- ▶ 屬准許染色料

### ▶ Carotenes (INS 160a)

- ▶ Orange
- ▶ Extracted from vegetables such as carrot
- ▶ A permitted colouring matter

### ▶ Chlorophylls (INS 140)

- ▶ Green
- ▶ Extracted from vegetables such as spinach
- ▶ A permitted colouring matter

## 准許天然染色料的例子

## Examples of permitted natural colouring matter

➤ 甜菜紅 (INS 162)

➤ 紅色

➤ 葡萄皮提取物 (INS 163(ii))

➤ 紫紅色

➤ 碳酸鈣 (INS 170(i))

➤ 白色

➤ Beet red (INS 162)

➤ Red

➤ Grape skin extract (INS 163(ii))

➤ Purplish-red

➤ Calcium carbonate (INS 170(i))

➤ White

# 碳酸鈣

## Calcium carbonate

- 根據食品法典委員會食物添加劑通用標準 (通用標準)，碳酸鈣是一種具有多種技術用途的准許食物添加劑。
- 由於碳酸鈣天然存在於一些綠葉蔬菜，在第132H章下，碳酸鈣亦屬准許使用的染色料。

- Calcium carbonate is a permitted food additive with multiple technological functions according to the Codex General Standard for Food Additives (GSFA).
- Calcium carbonate, being natural to some leafy green vegetables, is also considered a permitted colouring matter under Cap. 132H.



## 給業界的建議

### Advice to trade

- ▶ 只可於食物中使用准許的染色料，而添加的分量以發揮該染色料的預期作用所需的最低分量為限。
- ▶ 預先包裝食物如含有食物添加劑（包括染色料），必須在食物標籤上列明其作用類別及其本身所用名稱或識別編號。
- ▶ Use only the permitted colouring matter in food and the quantity added is limited to the lowest possible level necessary to accomplish its desired effect.
- ▶ Food additives including colouring matter in prepackaged food must be listed by their functional classes and specific names or identification numbers.

**Thank you!**