Common food colours and their applications 食用色素 Food colours 來源 Sources 色系 Colour shade

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β-胡蘿蔔素	胡蘿蔔、棕櫚油、蕃薯	黃一橙一紅	牛油、人造牛油、乳製品、果汁
Beta-carotene	Carrot, palm oil, sweet potato	Yellow-orange-red	Butter, margarine, dairy products, fruit juice
胭脂蟲紅 (胭脂紅酸)	雌性胭脂蟲身體	紅色	酒精飲品、加工肉類食品
Cochineal (Carminic acid)	Bodies of the female cochineal insects	Red	Alcoholic beverages, processed meat products
檸檬黃	原材料來自石油	黄色	糖果、汽水、鹹味小食、烘焙食品
Tartrazine	Raw materials obtained from	Yellow	Sugar confectionary, soft drinks, savoury snacks,
	petroleum		bakery products
二氧化鈦	鈦鐵礦(成分為鐵和氧化鈦、	白色	糖果和糕餅裝飾
Titanium dioxide	FeTiO ₃)	White	Confectionary and bakery decorations
	Ilmenite (iron and titanium		
	oxide, FeTiO ₃)		
薑黃	薑黃的根莖	黄色	醃漬食品、咖哩/咖哩粉、黃薑飯、芥末醬
Turmeric	Turmeric rhizome	Yellow	Pickles, curries/curry powders, yellow steamed rice,
			mustard condiment

常見的食用色素及其應用範圍

應用範圍 Food applications