

Colorants in soft drinks



Colorants are used to create or improve the color of food, in order to increase the attractiveness of the product. However, the use of synthetic colorants should be controlled at reasonable concentrations.

This proficiency testing program helps laboratories to ensure the results of testing for food colors (Sunset yellow, Tartrazine, Ponceau 4R, Brilliant blue) as well as to control the amount used in the beverage sample matrix.

Fee: 2,500,000/2 parameters; from the third parameter add:
200,000/parameter

Time schedule: 09/2022

Interested laboratory, click [Register](#) for participating.