



The National Food Laboratory, Inc. (The NFL)
6363 CLARK AVENUE, DUBLIN, CALIFORNIA 94568-3097
925-828-1440 * www.TheNFL.com

Media Release

CONTACT: Jena Roberts
Vice President, Sales and Marketing
The National Food Laboratory, Inc.
Phone: 925-551-4205
Fax: 925-833-9239
Email: RobertsJ@TheNFL.com

For Immediate Release

New Test Method For The Detection of Sudan Red Food Dyes In Chili Powder And Other Foods Containing This Illegal Adulterant

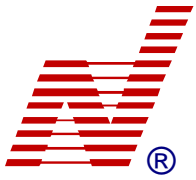
(Dublin, CA) – European and other international regulatory agencies have recently tested chili powders and a variety of products containing chili powder for Sudan Red food dyes. Sudan dyes are potential carcinogens and are prohibited for use in food products in the U.S. and most other countries. Four types of Sudan dyes have been found, most notably Sudan I (Sudan Red) and Sudan IV (Scarlet Red).

Sudan Red is an industrial dye normally used to color shoe polish, plastics, oil and other synthetic products. Common thought is Sudan Red is being added to a food product to augment and preserve the red color over time.

“Working with our parent company, Food Products Association, we have been able to quickly develop a method to test for the presence of Sudan dyes in both the raw material and blended material products to assure them current inventories of product or product they are purchasing are free from these illegal colorants,” states Julie Hill, Vice President, Chemistry at The NFL. “Our current method can detect all 4 types of Sudan dyes at 0.01 ppm in a variety of sample matrices.”

“A number of recalls of food products suspected of containing these illegal dyes are talking place across the globe. With today’s global sourcing of food ingredients, food companies are not taking any risks with their chili spice suppliers or products containing ingredients potentially contaminated with Sudan dyes,” says Kevin Buck, President of The NFL. “Our clients are looking for a reputable source to analyze their products and make sure there are no dye adulterants.”

ABOUT THE NFL: The NFL is a contract research and development facility specializing in Chemistry, Microbiology, Product & Process Development, Consumer Research and Descriptive Testing. The NFL is a global resource for food and food related industries. With all these integrated resources under one roof, they help their clients get new products to market faster and make



The National Food Laboratory, Inc. (The NFL)

6363 CLARK AVENUE, DUBLIN, CALIFORNIA 94568-3097

925-828-1440 * www.TheNFL.com

protecting their existing brands easier. Visit them at www.TheNFL.com or call them at 925-282-1440.

###