



Synthetic



Lake



Blended

**FOOD COLORS**



**vibfast**  
pigments  
pvt.ltd.

**IRIS**  
COSMO-COLOUR  
PVT. LTD.

Blending illusions into reality

## CERTIFICATION

- ISO 9001 : 2015 • ISO 22000 : 2005 • ISO 45001 : 2018
- GMP CERTIFICATE • KOSHER CERTIFICATE • HALAL CERTIFICATE

## OUR VISION

- To create effective on-going business relationship with our customers across the world. We strive to ensure that our business reflects world-class standards while representing a unique and fresh approach of doing business in the food color industry. We aim to be viewed as an extension of your organization.
- To delight our Customers, Stakeholders and Employees by consistently manufacturing high quality products through Innovation, Research and Development and by maintaining best Global practices in Quality standards and Safety.

## OUR MISSION

- To be the market leader in the food color industry with a global perspective by exceeding customer expectations in quality and service.
- Attain operational excellence in manufacturing ,total quality management, safety and supply chain facilitated through our fully complaint state-of-the-art manufacturing plant.

## OUR CORE VALUES

### Integrity

For us, Integrity implies honesty, transparency and the highest level of ethical behavior in our business conduct.

### Customer First

We treat customers with honesty, respect and dignity. We believe in creating long term relationships with our customer. We always put them first for they are the driving force for our growth and development.

### Commitment

We are committed to all our stakeholders by adopting best practices in business operations to honour our deliverables.

### Respect for Individual

Building a cultural respect in spite of diverse cultures in the workplace, is a powerful source of benefit as it helps increase job satisfaction, leads to knowledge sharing and increased productivity and a healthy and happy workforce.

### Contribute to the society

We believe in our responsibility to create value in society through improvement in health care, education and conserving our environment.

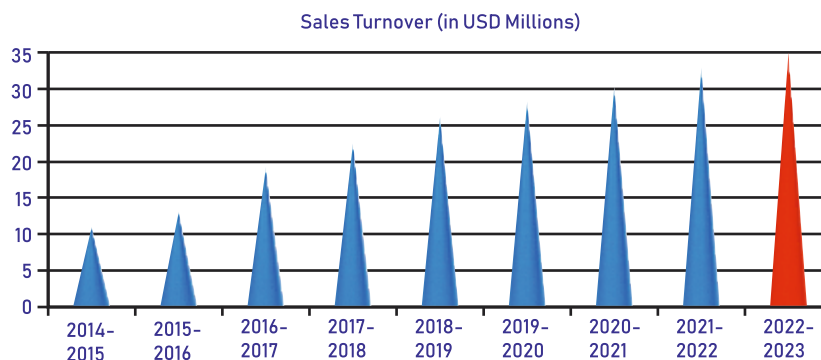
## OUR PRIDE

- EXPORT AWARD for self manufactured exports of pigments from GUJARAT DYESTUFFS MANUFACTURERS ASSOCIATION for the year:



## SALES TURNOVER

- VIBFAST PIGMENTS has projected a turnover of USD 35 Million for the year 2022-23



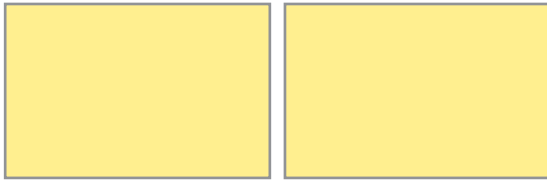
Growth Inclination from 2014- 2023

## WHY US?

- Low cost High quality Products and Services
- International Standard Quality and Consistency (maintained)
- Prompt Dispatch, Excellent Communication and coordination, & Systematic Logistic Services
- Available Counter types/ shades against all the major international brands
- EXPORT AWARD for self manufactured exports of pigments from GUJARAT DYESTUFFS MANUFACTURERS ASSOCIATION
- Reach Registered / Pre-registered pigments
- Pigments are in compliance with directives issued by various countries from time to time for Printing Inks, Food Packaging and Toys Applications.

# SYNTHETIC FOOD COLORS

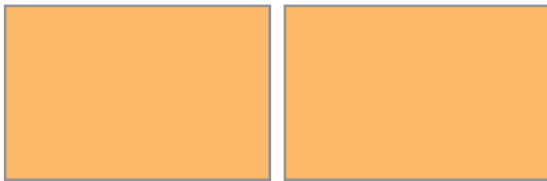
## TARTRAZINE



|                |   |                 |                        |
|----------------|---|-----------------|------------------------|
| Classification | 1 | Color Index No. | 19140                  |
|                | 2 | EEC No.         | E102                   |
|                | 3 | FD & C No.      | Yellow 5               |
|                | 4 | C.I. Name       | Food Yellow 4          |
|                | 5 | Class           | Monoazo - (Pyrazolone) |
|                | 6 | EINECS          | 217-699-5              |
|                | 7 | CAS No.         | 1934-21-0              |

|                                |                |                   |                           |                        |           |      |
|--------------------------------|----------------|-------------------|---------------------------|------------------------|-----------|------|
| Solubility At Room Temperature | Water (gm/ltr) | Glycerin (gm/ltr) | Propylene Glycon (gm/ltr) | Ethanol (95%) (gm/ltr) |           |      |
|                                | 140.00         | 150.00            | 50.00                     | Trace                  |           |      |
| Stability To                   | Acids          | Neutral           | Alkaline                  | Baking 205°C (400oF)   | Light     | Heat |
|                                | Excellent      | Excellent         | Better                    | Best                   | Excellent | Best |

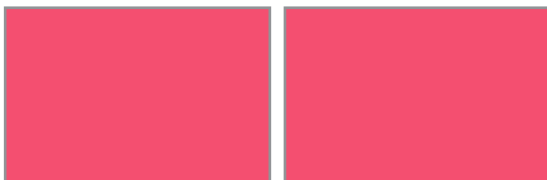
## SUNSET YELLOW



|                |   |                 |                                |
|----------------|---|-----------------|--------------------------------|
| Classification | 1 | Color Index No. | 15985                          |
|                | 2 | EEC No.         | E110                           |
|                | 3 | FD & C No.      | Yellow 6                       |
|                | 4 | C.I. Name       | Food Yellow 3, Orange Yellow S |
|                | 5 | Class           | Mono Azo                       |
|                | 6 | EINECS          | 220-491-7                      |
|                | 7 | CAS No.         | 2783-94-0                      |

|                                |                |                   |                           |                        |        |      |
|--------------------------------|----------------|-------------------|---------------------------|------------------------|--------|------|
| Solubility At Room Temperature | Water (gm/ltr) | Glycerin (gm/ltr) | Propylene Glycon (gm/ltr) | Ethanol (95%) (gm/ltr) |        |      |
|                                | 120.00         | 160.00            | 20.00                     | Trace                  |        |      |
| Stability To                   | Acids          | Neutral           | Alkaline                  | Baking 205°C (400oF)   | Light  | Heat |
|                                | Excellent      | Excellent         | Better                    | Best                   | Better | Best |

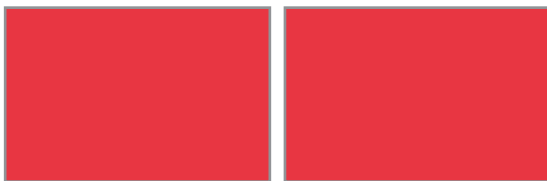
## CARMOISINE



|                |   |                 |            |
|----------------|---|-----------------|------------|
| Classification | 1 | Color Index No. | 14720      |
|                | 2 | EEC No.         | E122       |
|                | 3 | FD & C No.      | ----       |
|                | 4 | C.I. Name       | Food Red 3 |
|                | 5 | Class           | Mono Azo   |
|                | 6 | EINECS          | 222-657-4  |
|                | 7 | CAS No.         | 3567-69-9  |

|                                |                |                   |                           |                        |       |        |
|--------------------------------|----------------|-------------------|---------------------------|------------------------|-------|--------|
| Solubility At Room Temperature | Water (gm/ltr) | Glycerin (gm/ltr) | Propylene Glycon (gm/ltr) | Ethanol (95%) (gm/ltr) |       |        |
|                                | 120.00         | 120.00            | 50.00                     | Trace                  |       |        |
| Stability To                   | Acids          | Neutral           | Alkaline                  | Baking 205°C (400oF)   | Light | Heat   |
|                                | Excellent      | Excellent         | Better                    | Good                   | Best  | Better |

## PONCEAU 4R



|                |   |                 |                         |
|----------------|---|-----------------|-------------------------|
| Classification | 1 | Color Index No. | 16255                   |
|                | 2 | EEC No.         | E124                    |
|                | 3 | FD & C No.      | ----                    |
|                | 4 | C.I. Name       | Food Red 7, New Coccine |
|                | 5 | Class           | Mono Azo                |
|                | 6 | EINECS          | 220-036-2               |
|                | 7 | CAS No.         | 2611-82-7               |

|                                |                |                   |                           |                        |        |      |
|--------------------------------|----------------|-------------------|---------------------------|------------------------|--------|------|
| Solubility At Room Temperature | Water (gm/ltr) | Glycerin (gm/ltr) | Propylene Glycon (gm/ltr) | Ethanol (95%) (gm/ltr) |        |      |
|                                | 140.00         | 10.00             | 50.00                     | Trace                  |        |      |
| Stability To                   | Acids          | Neutral           | Alkaline                  | Baking 205°C (400oF)   | Light  | Heat |
|                                | Excellent      | Excellent         | Good                      | Best                   | Better | Best |

# SYNTHETIC FOOD COLORS

## BRILLIANT BLUE FCF



|                |   |                 |                 |
|----------------|---|-----------------|-----------------|
| Classification | 1 | Color Index No. | 42090           |
|                | 2 | EEC No.         | E133            |
|                | 3 | FD & C No.      | Blue 1          |
|                | 4 | C.I. Name       | Food Blue 2     |
|                | 5 | Class           | Triaryl Methane |
|                | 6 | EINECS          | 223-339-8       |
|                | 7 | CAS No.         | 3844-45-9       |
|                | 8 | Shelf Life      | Three Years     |

|                                |                |                   |                           |                        |           |      |
|--------------------------------|----------------|-------------------|---------------------------|------------------------|-----------|------|
| Solubility At Room Temperature | Water (gm/ltr) | Glycerin (gm/ltr) | Propylene Glycon (gm/ltr) | Ethanol (95%) (gm/ltr) |           |      |
|                                | 200.00         | 190.00            | 200.00                    | Trace                  |           |      |
| Stability To                   | Acids          | Neutral           | Alkaline                  | Baking 205°C (400oF)   | Light     | Heat |
|                                | Excellent      | Excellent         | Better                    | Best                   | Excellent | Best |

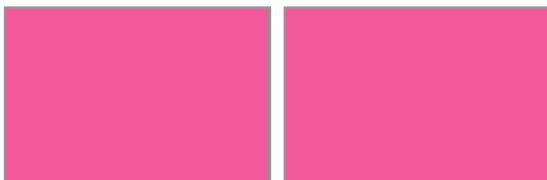
## INDIGO CARMINE/BLUE



|                |   |                 |                      |
|----------------|---|-----------------|----------------------|
| Classification | 1 | Color Index No. | 73015                |
|                | 2 | EEC No.         | E132                 |
|                | 3 | FD & C No.      | Blue 2               |
|                | 4 | C.I. Name       | Food Blue 1          |
|                | 5 | Class           | Indigoid             |
|                | 6 | EINECS          | 212-728-8            |
|                | 7 | CAS No.         | 860-22-0(5,5'isomer) |

|                                |                |                   |                           |                        |       |           |
|--------------------------------|----------------|-------------------|---------------------------|------------------------|-------|-----------|
| Solubility At Room Temperature | Water (gm/ltr) | Glycerin (gm/ltr) | Propylene Glycon (gm/ltr) | Ethanol (95%) (gm/ltr) |       |           |
|                                | 12.00          | 5.00              | 5.00                      | Trace                  |       |           |
| Stability To                   | Acids          | Neutral           | Alkaline                  | Baking 205°C (400oF)   | Light | Heat      |
|                                | Better         | Weak              | Very Weak                 | Very Weak              | Good  | Very Weak |

## ERYTHROSINE



|                |   |                 |             |
|----------------|---|-----------------|-------------|
| Classification | 1 | Color Index No. | 45430       |
|                | 2 | EEC No.         | E127        |
|                | 3 | FD & C No.      | Red 3       |
|                | 4 | C.I. Name       | Food Red 14 |
|                | 5 | Class           | Xanthine    |
|                | 6 | EINECS          | 240-474-8   |
|                | 7 | CAS No.         | 16423-68-0  |

|                                |                |                   |                           |                        |        |        |
|--------------------------------|----------------|-------------------|---------------------------|------------------------|--------|--------|
| Solubility At Room Temperature | Water (gm/ltr) | Glycerin (gm/ltr) | Propylene Glycon (gm/ltr) | Ethanol (95%) (gm/ltr) |        |        |
|                                | 70.00          | 20.00             | 50.00                     | 15.00                  |        |        |
| Stability To                   | Acids          | Neutral           | Alkaline                  | Baking 205°C (400oF)   | Light  | Heat   |
|                                | Very Weak      | Excellent         | Good                      | Good                   | Better | Better |

## FAST GREEN FCF

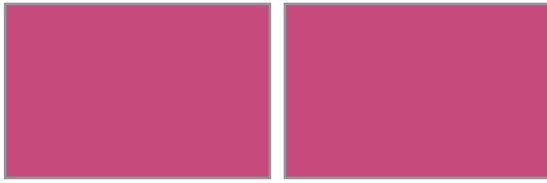


|                |   |                 |                 |
|----------------|---|-----------------|-----------------|
| Classification | 1 | Color Index No. | 42053           |
|                | 2 | EEC No.         | ----            |
|                | 3 | FD & C No.      | Green 3         |
|                | 4 | HUF Name        | Food Green 3    |
|                | 5 | Class           | Triaryl Methane |

|                                |                |                   |                           |                        |       |      |
|--------------------------------|----------------|-------------------|---------------------------|------------------------|-------|------|
| Solubility At Room Temperature | Water (gm/ltr) | Glycerin (gm/ltr) | Propylene Glycon (gm/ltr) | Ethanol (95%) (gm/ltr) |       |      |
|                                | 200.00         | 190.00            | 200.00                    | 15.00                  |       |      |
| Stability To                   | Acids          | Neutral           | Alkaline                  | Baking 205°C (400oF)   | Light | Heat |
|                                | Good           | Better            | Best                      | Best                   | Best  | Best |

# SYNTHETIC FOOD COLORS

## AMARANTH



|                |   |                 |            |
|----------------|---|-----------------|------------|
| Classification | 1 | Color Index No. | 16185      |
|                | 2 | EEC No.         | E123       |
|                | 3 | FD & C No.      | Red 2      |
|                | 4 | C.I. Name       | Food Red 9 |
|                | 5 | Class           | Mono Azo   |
|                | 6 | EINECS          | 213-022-2  |
|                | 7 | CAS No.         | 915-67-3   |

|                                |                |                   |                           |                        |       |        |
|--------------------------------|----------------|-------------------|---------------------------|------------------------|-------|--------|
| Solubility At Room Temperature | Water (gm/ltr) | Glycerin (gm/ltr) | Propylene Glycon (gm/ltr) | Ethanol (95%) (gm/ltr) |       |        |
|                                | 140.00         | 100.00            | 50.00                     | Trace                  |       |        |
| Stability To                   | Acids          | Neutral           | Alkaline                  | Baking 205°C (400oF)   | Light | Heat   |
|                                | Excellent      | Excellent         | Good                      | Good                   | Best  | Better |

## ALLURA RED AC



|                |   |                 |             |
|----------------|---|-----------------|-------------|
| Classification | 1 | Color Index No. | 16035       |
|                | 2 | EEC No.         | E129        |
|                | 3 | FD & C No.      | Red 40      |
|                | 4 | C.I. Name       | Food Red 17 |
|                | 5 | Class           | Mono Azo    |
|                | 6 | EINECS          | 247-368-0   |
|                | 7 | CAS No.         | 25956-17-6  |

|                                |                |                   |                           |                        |       |      |
|--------------------------------|----------------|-------------------|---------------------------|------------------------|-------|------|
| Solubility At Room Temperature | Water (gm/ltr) | Glycerin (gm/ltr) | Propylene Glycon (gm/ltr) | Ethanol (95%) (gm/ltr) |       |      |
|                                | 220.00         | 30.00             | 15.00                     | Trace                  |       |      |
| Stability To                   | Acids          | Neutral           | Alkaline                  | Baking 205°C (400oF)   | Light | Heat |
|                                | Excellent      | Excellent         | Better                    | Better                 | Best  | Best |

## RED 2G



|                |   |                 |                           |
|----------------|---|-----------------|---------------------------|
| Classification | 1 | Color Index No. | 18050                     |
|                | 2 | EEC No.         | E128                      |
|                | 3 | FD & C No.      | ----                      |
|                | 4 | C.I. Name       | Food Red 10, Azogermanine |
|                | 5 | Class           | Mono Azo                  |
|                | 6 | EINECS          | 223-098-9                 |
|                | 7 | CAS No.         | 3734-67-6                 |

|                                |                |                   |                           |                        |           |      |
|--------------------------------|----------------|-------------------|---------------------------|------------------------|-----------|------|
| Solubility At Room Temperature | Water (gm/ltr) | Glycerin (gm/ltr) | Propylene Glycon (gm/ltr) | Ethanol (95%) (gm/ltr) |           |      |
|                                | 180.00         | 10.00             | 30.00                     | Trace                  |           |      |
| Stability To                   | Acids          | Neutral           | Alkaline                  | Baking 205°C (400oF)   | Light     | Heat |
|                                | Excellent      | Excellent         | Best                      | Better                 | Excellent | Best |

## QUINOLINE YELLOW



|                |   |                 |                 |
|----------------|---|-----------------|-----------------|
| Classification | 1 | Color Index No. | 47005           |
|                | 2 | EEC No.         | E104            |
|                | 3 | FD & C No.      | ----            |
|                | 4 | C.I. Name       | Food Yellow 13  |
|                | 5 | Class           | Quino Phthalone |
|                | 6 | EINECS          | 305-897-5       |
|                | 7 | CAS No.         | 8004-92-0       |

|                                |                |                   |                           |                        |       |        |
|--------------------------------|----------------|-------------------|---------------------------|------------------------|-------|--------|
| Solubility At Room Temperature | Water (gm/ltr) | Glycerin (gm/ltr) | Propylene Glycon (gm/ltr) | Ethanol (95%) (gm/ltr) |       |        |
|                                | 150.00         | 40.00             | 40.00                     | Trace                  |       |        |
| Stability To                   | Acids          | Neutral           | Alkaline                  | Baking 205°C (400oF)   | Light | Heat   |
|                                | Excellent      | Excellent         | Weak                      | Better                 | Best  | Better |

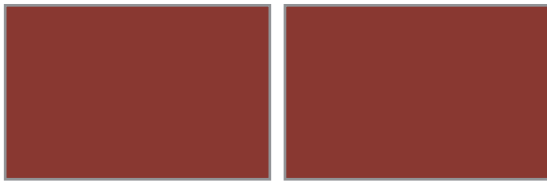
# SYNTHETIC FOOD COLORS

## PATENT BLUE V



|                |   |                 |                 |
|----------------|---|-----------------|-----------------|
| Classification | 1 | Color Index No. | 42051           |
|                | 2 | EEC No.         | E131            |
|                | 3 | FD & C No.      | ----            |
|                | 4 | C.I. Name       | Food Blue 5     |
|                | 5 | Class           | Triaryl Methane |
|                | 6 | EINECS          | 222-573-8       |
|                | 7 | CAS No.         | 3536-49-0       |

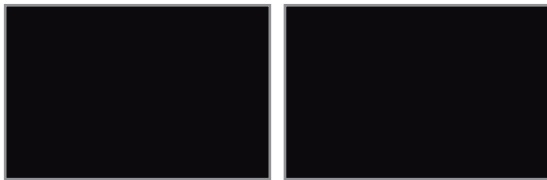
## CHOCOLATE BROWN HT



|                |   |                 |              |
|----------------|---|-----------------|--------------|
| Classification | 1 | Color Index No. | 20285        |
|                | 2 | EEC No.         | E155         |
|                | 3 | FD & C No.      | ----         |
|                | 4 | C.I. Name       | Food Brown 3 |
|                | 5 | Class           | Disazo       |
|                | 6 | EINECS          | 224-924-0    |
|                | 7 | CAS No.         | 4553-89-3    |

|                                |                |                   |                           |                        |       |      |
|--------------------------------|----------------|-------------------|---------------------------|------------------------|-------|------|
| Solubility At Room Temperature | Water (gm/ltr) | Glycerin (gm/ltr) | Propylene Glycon (gm/ltr) | Ethanol (95%) (gm/ltr) |       |      |
|                                | 180.00         | 50.00             | 15.00                     | Insoluble              |       |      |
| Stability To                   | Acids          | Neutral           | Alkaline                  | Baking 205°C (400oF)   | Light | Heat |
|                                | Excellent      | Excellent         | Better                    | Better                 | Best  | Best |

## BRILLIANT BLACK



|                |   |                 |              |
|----------------|---|-----------------|--------------|
| Classification | 1 | Color Index No. | 28440        |
|                | 2 | EEC No.         | E151         |
|                | 3 | FD & C No.      | ----         |
|                | 4 | C.I. Name       | Food Black 1 |
|                | 5 | Class           | Disazo       |
|                | 6 | EINECS          | 219-746-5    |
|                | 7 | CAS No.         | 2519-30-4    |


|                                |                |                   |                           |                        |           |           |
|--------------------------------|----------------|-------------------|---------------------------|------------------------|-----------|-----------|
| Solubility At Room Temperature | Water (gm/ltr) | Glycerin (gm/ltr) | Propylene Glycon (gm/ltr) | Ethanol (95%) (gm/ltr) |           |           |
|                                | 50.00          | 5.00              | 10.00                     | Trace                  |           |           |
| Stability To                   | Acids          | Neutral           | Alkaline                  | Baking 205°C (400oF)   | Light     | Heat      |
|                                | Excellent      | Excellent         | Good                      | Weak                   | Excellent | Very Weak |

## BRILLIANT GREEN S



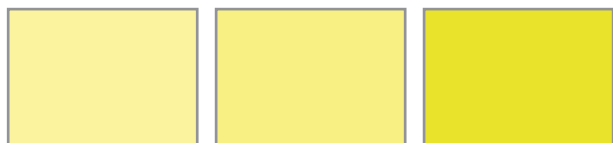
|                |   |                 |                 |
|----------------|---|-----------------|-----------------|
| Classification | 1 | Color Index No. | 44090           |
|                | 2 | EEC No.         | E142            |
|                | 3 | FD & C No.      | ----            |
|                | 4 | C.I. Name       | Food Green 3    |
|                | 5 | Class           | Triaryl Methane |
|                | 6 | CAS No.         | 860-22.0        |

|                                |                |                   |                           |                        |           |      |
|--------------------------------|----------------|-------------------|---------------------------|------------------------|-----------|------|
| Solubility At Room Temperature | Water (gm/ltr) | Glycerin (gm/ltr) | Propylene Glycon (gm/ltr) | Ethanol (95%) (gm/ltr) |           |      |
|                                | 140.00         | 150.00            | 50.00                     | Trace                  |           |      |
| Stability To                   | Acids          | Neutral           | Alkaline                  | Baking 205°C (400oF)   | Light     | Heat |
|                                | Excellent      | Excellent         | Better                    | Best                   | Excellent | Best |

|  <b>VIBFAST</b><br>Specification<br>for Synthetic<br>Food Colors | Color Description    | Total dye content, corrected for sample dried at 135°C for 3 hr, % by mass, Min. | Loss on drying at 135°C, % by mass & chlorides & Sulphates express as sodium salts, % by mass Max. | Water insoluble matter, % by mass, Max. | Combined ether extracts, % by mass, Max. | Subsidiary dyes, % by mass, Max. | Dye intermediates, % by mass, Max. | Unsulphonated primary aromatic amine (Calculated as aniline) % by mass, Max. | Lead, mg/kg, Max. | Arsenic, mg/kg, Max. | Heavy metals, (as pb) mg/kg, Max. | Mercury, mg/kg, Max. | Chromium, mg/kg, Max. | Cadmium, mg/kg, Max. |
|---|----------------------|--|--|---|--|----------------------------------|------------------------------------|--|-------------------|----------------------|-----------------------------------|----------------------|-----------------------|----------------------|
| <b>TARTRAZINE</b>   | Light Orange Powder  | 85.00  | 13.00  | 00.20                                   | 00.20                                    | 01.00                            | 00.50                              | 00.01  | 10.00             | 01.00                | 40.00                             | 01.00                | 05.00                 | 01.00                |
| <b>SUNSET YELLOW</b>  | Orange Red Powder    | 85.00  | 13.00  | 00.20                                   | 00.20                                    | 03.00                            | 00.50                              | 00.01  | 10.00             | 03.00                | 40.00                             | 01.00                | 05.00                 | 01.00                |
| <b>CARMOISINE</b>   | Red to Maroon Powder | 85.00  | 13.00  | 00.20                                   | 00.20                                    | 01.00                            | 00.50                              | 00.01  | 10.00             | 01.00                | 40.00                             | 01.00                | 05.00                 | 01.00                |
| <b>PONCEAU 4R</b>   | Reddish Powder       | 82.00  | 18.00  | 00.20                                   | 00.20                                    | 01.00                            | 00.50                              | 00.01  | 10.00             | 01.00                | 40.00                             | 01.00                | 05.00                 | 01.00                |
| <b>BRILLIANT BLUE FCF</b>   | Dark Red Powder      | 85.00  | 15.00  | 00.20                                   | 00.20                                    | 03.00                            | 01.80<br>(5% Leuco)                | 00.01  | 10.00             | 01.00                | 40.00                             | 01.00                | 05.00                 | 01.00                |
| <b>INDIGO CARMINE</b>   | ----                 | 85.00  | 15.00  | 00.20                                   | 00.20                                    | 01.00                            | 00.50                              | 00.01  | 10.00             | 03.00                | 40.00                             | 01.00                | 05.00                 | 01.00                |
| <b>ERYTHROSINE</b>  | Red Powder           | 87.00  | 13.00  | 00.20                                   | 00.20                                    | 04.00                            | 00.40                              | 00.01  | 10.00             | 01.00                | 40.00                             | 01.00                | 05.00                 | 01.00                |
| <b>FAST GREEN FCF</b>   | ----                 | 85.00  | 13.00  | 00.20                                   | 00.20                                    | 01.00                            | 01.3<br>(5% Leuco)                 | 00.01  | 10.00             | 01.00                | 40.00                             | 01.00                | 05.00                 | 01.00                |
| <b>AMARANTH</b>   | Reddish Brown Powder | 85.00  | 15.00  | 00.20                                   | 00.20                                    | 03.00                            | 00.50                              | 00.01  | 10.00             | 03.00                | 40.00                             | 01.00                | 05.00                 | 01.00                |
| <b>ALLURA RED</b>   | Dark Red Powder      | 85.00  | 15.00  | 00.20                                   | 00.20                                    | 03.00                            | 01.50                              | 00.01  | 10.00             | 01.00                | 40.00                             | 01.00                | 05.00                 | 01.00                |
| <b>RED 2G</b>   | Red Powder           | 80.00  | 15.00  | 00.20                                   | 00.20                                    | 02.00                            | 00.50                              | 00.01  | 10.00             | 01.00                | 40.00                             | 01.00                | 05.00                 | 01.00                |
| <b>QUINOLINE YELLOW</b>   | ----                 | 70.00  | 30.00  | 00.20                                   | 00.20                                    | 04.00                            | 00.50                              | 00.01  | 10.00             | 01.00                | 40.00                             | 01.00                | 05.00                 | 01.00                |
| <b>PATENT BLUE V</b>  | ----                 | 85.00  | 15.00  | 00.20                                   | 00.20                                    | 02.00                            | 00.50-<br>(~4.0%)                  | 00.01  | 10.00             | 01.00                | 40.00                             | 01.00                | 05.00                 | 01.00                |
| <b>CHOCOLATE BROWN HT</b>   | ----                 | 70.00  | 30.00  | 00.20                                   | 00.20                                    | 10.00                            | 00.50                              | 00.01  | 10.00             | 01.00                | 40.00                             | 01.00                | 05.00                 | 01.00                |
| <b>BLACK PN</b>   | ----                 | 80.00  | 20.00  | 00.20                                   | 00.20                                    | 10.00                            | 00.80                              | 00.01  | 10.00             | 01.00                | 40.00                             | 01.00                | 05.00                 | 01.00                |
| <b>BRILLIANT GREEN S</b>  | Orange Red Powder    | 87.00  | 13.00  | 00.20                                   | 00.20                                    | 01.00                            | 00.50<br>(~4.0%)                   | 00.01  | 10.00             | 01.00                | 40.00                             | 01.00                | 05.00                 | 01.00                |

# LAKE FOOD COLORS

## QUINOLINE YELLOW



Dye content of  $\pm 1\%$  is consistently maintained in Alluminium Lake Pigments from 11% to 42% strength.

|                |   |            |                                |
|----------------|---|------------|--------------------------------|
| Classification | 1 | C. I. No.  | 47005:1                        |
|                | 2 | C. I. Name | Pigment Yellow 115             |
|                | 3 | CAS No.    | 8004-92-0                      |
|                | 4 | EINECS No. | 303-897-5                      |
|                | 5 | D & C      | Yellow 10                      |
|                | 6 | FD & C     | Food Yellow # 13 Aluminum Lake |

## SUNSET YELLOW



Dye content of  $\pm 1\%$  is consistently maintained in Alluminium Lake Pigments from 11% to 42% strength.

|                |   |            |                          |
|----------------|---|------------|--------------------------|
| Classification | 1 | C. I. No.  | 15985:1                  |
|                | 2 | C. I. Name | Pigment Yellow 104       |
|                | 3 | CAS No.    | 2783-94-0                |
|                | 4 | EINECS No. | 220-491-7                |
|                | 5 | FD & C     | Yellow # 6 Aluminum Lake |

## CARMOISINE



Dye content of  $\pm 1\%$  is consistently maintained in Alluminium Lake Pigments from 11% to 42% strength.

|                |   |            |                            |
|----------------|---|------------|----------------------------|
| Classification | 1 | C. I. No.  | 14720:1                    |
|                | 2 | C. I. Name | Pigment Lake of Food Red 3 |
|                | 3 | CAS No.    | 3567-69-9                  |
|                | 4 | EINECS No. | 222-657-4 (Parent Color)   |
|                | 5 | FD & C     | ----                       |

## AMARANTH



Dye content of  $\pm 1\%$  is consistently maintained in Alluminium Lake Pigments from 11% to 42% strength.

|                |   |            |                          |
|----------------|---|------------|--------------------------|
| Classification | 1 | C. I. No.  | 16185:1                  |
|                | 2 | C. I. Name | Pigment Red 193          |
|                | 3 | CAS No.    | 915-67-3 (Parent Color)  |
|                | 4 | EINECS No. | 212-022-2 (Parent Color) |
|                | 5 | FD & C     | ----                     |

## PONCEAU 4R



Dye content of  $\pm 1\%$  is consistently maintained in Alluminium Lake Pigments from 11% to 42% strength.

|                |   |            |                             |
|----------------|---|------------|-----------------------------|
| Classification | 1 | C. I. No.  | 16255:1                     |
|                | 2 | C. I. Name | Aluminum Lake of Food Red 7 |
|                | 3 | CAS No.    | 2611-82-7                   |
|                | 4 | EINECS No. | 220-036-2 (Parent Color)    |
|                | 5 | FD & C     | ----                        |

## ERYTHROSINE



Dye content of  $\pm 1\%$  is consistently maintained in Alluminium Lake Pigments from 11% to 42% strength.

|                |   |            |                          |
|----------------|---|------------|--------------------------|
| Classification | 1 | C. I. No.  | 45430:1                  |
|                | 2 | C. I. Name | Pigment Red 172          |
|                | 3 | CAS No.    | 16423-68-0               |
|                | 4 | EINECS No. | 240-474-8 (Parent Color) |
|                | 5 | FD & C     | Red # 3 (Aluminum Lake)  |

## ALLURA RED



Dye content of  $\pm 1\%$  is consistently maintained in Alluminium Lake Pigments from 11% to 42% strength.

|                |   |            |                              |
|----------------|---|------------|------------------------------|
| Classification | 1 | C. I. No.  | 16035:1                      |
|                | 2 | C. I. Name | Aluminum Lake of Food Red 17 |
|                | 3 | CAS No.    | 25956-17-6                   |
|                | 4 | EINECS No. | 247-368-0 (Parent Color)     |
|                | 5 | FD & C     | Red # 40 (Aluminum Lake)     |



# LAKE FOOD COLORS

## PATENT BLUE V



Dye content of  $\pm 1\%$  is consistently maintained in Alluminium Lake Pigments from 11% to 42% strength.

|                |   |            |                              |
|----------------|---|------------|------------------------------|
| Classification | 1 | C. I. No.  | 42051:1                      |
|                | 2 | C. I. Name | Aluminum Lake of Food Blue 5 |
|                | 3 | CAS No.    | 3536-49-0 (Parent Color)     |
|                | 4 | EINECS No. | 222-573-8 (Parent Color)     |
|                | 5 | FD & C     | ----                         |

## INDIGO CARMINE



Dye content of  $\pm 1\%$  is consistently maintained in Alluminium Lake Pigments from 11% to 42% strength.

|                |   |            |                 |
|----------------|---|------------|-----------------|
| Classification | 1 | C. I. No.  | 73015:1         |
|                | 2 | C. I. Name | Pigment Blue 63 |
|                | 3 | CAS No.    | 860-22-0        |
|                | 4 | EINECS No. | 212-728-8       |
|                | 5 | FD & C     | Blue 2          |

## BRILLIANT BLUE FCF



Dye content of  $\pm 1\%$  is consistently maintained in Alluminium Lake Pigments from 11% to 42% strength.

|                |   |            |                        |
|----------------|---|------------|------------------------|
| Classification | 1 | C. I. No.  | 42090:1                |
|                | 2 | C. I. Name | Pigment Blue 24        |
|                | 3 | CAS No.    | 3844-45-9              |
|                | 4 | EINECS No. | 223-339-8              |
|                | 5 | FD & C     | Blue #I- Aluminum Lake |

## TARTRAZINE



Dye content of  $\pm 1\%$  is consistently maintained in Alluminium Lake Pigments from 11% to 42% strength.

|                |   |            |                                       |
|----------------|---|------------|---------------------------------------|
| Classification | 1 | C. I. No.  | 19140 :1                              |
|                | 2 | C. I. Name | Pigment Yellow 1                      |
|                | 3 | CAS No.    | 0016423-68-0                          |
|                | 4 | EINECS No. | 240-474-8                             |
|                | 5 | FD & C     | Food Yellow # 4:1 / # 5 Aluminum Lake |

## CHOCOLATE BROWN HT



Dye content of  $\pm 1\%$  is consistently maintained in Alluminium Lake Pigments from 11% to 42% strength.

|                |   |            |                               |
|----------------|---|------------|-------------------------------|
| Classification | 1 | C. I. No.  | 20285:1                       |
|                | 2 | C. I. Name | Aluminum Lake of Food Brown 3 |
|                | 3 | CAS No.    | 4553-89-3                     |
|                | 4 | EINECS No. | 224-924-0                     |
|                | 5 | FD & C     | ----                          |

## BLACK PN



Dye content of  $\pm 1\%$  is consistently maintained in Alluminium Lake Pigments from 11% to 42% strength.


|                |   |            |                               |
|----------------|---|------------|-------------------------------|
| Classification | 1 | C. I. No.  | 28440:1                       |
|                | 2 | C. I. Name | Aluminum Lake of Food Black 1 |
|                | 3 | CAS No.    | 2519-30-4                     |
|                | 4 | EINECS No. | 219-746-5                     |
|                | 5 | FD & C     | ----                          |

## GREEN S




















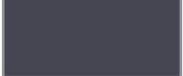
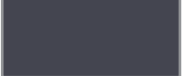
Dye content of  $\pm 1\%$  is consistently maintained in Alluminium Lake Pigments from 11% to 42% strength.

|                |   |            |                               |
|----------------|---|------------|-------------------------------|
| Classification | 1 | C. I. No.  | 44090:1                       |
|                | 2 | C. I. Name | Aluminum Lake of Food Green 4 |
|                | 3 | CAS No.    | 860-22-0 (Parent Color)       |
|                | 4 | EINECS No. | 221-409-2                     |
|                | 5 | FD & C     | ----                          |

| <br><b>VIBFAST</b><br>Product Name | Total Dye Cont. on AS IS Basis% | Total Dye Cont. on DRY Basis% | Moisture at 110°C for 2 hrs. Max. | PH of 2% slurry | Bleeding for Free Dye Content Max. | Sieve Analysis by 325 mesh | Bulk Density (g./ml) Max. | Lead, mg/kg Max. | Arsenic, mg/kg Max. | Heavy Metals, mg/kg Max. | Mercury, mg/kg Max. | Cadmium, mg/kg Max. |
|---|---------------------------------|-------------------------------|-----------------------------------|-----------------|------------------------------------|----------------------------|---------------------------|------------------|---------------------|--------------------------|---------------------|---------------------|
| <b>QUINOLINE YELLOW</b>   | 11-20                           | 11-20                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 21-30                           | 21-30                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 31-42                           | 31-42                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
| <b>SUNSET YELLOW</b>  | 11-20                           | 11-20                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 21-30                           | 21-30                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 31-42                           | 31-42                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
| <b>CARMOISINE</b>   | 11-20                           | 11-20                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 21-30                           | 21-30                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 31-42                           | 31-42                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
| <b>AMARANTH</b>   | 11-20                           | 11-20                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 21-30                           | 21-30                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 31-42                           | 31-42                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
| <b>PONCEAU 4R</b>   | 11-20                           | 11-20                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 21-30                           | 21-30                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 31-42                           | 31-42                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
| <b>ERYTHROSINE</b>  | 11-20                           | 11-20                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 21-30                           | 21-30                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 31-42                           | 31-42                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
| <b>ALLURA RED</b>   | 11-20                           | 11-20                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 21-30                           | 21-30                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 31-42                           | 31-42                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
| <b>PATENT BLUE V</b>  | 11-20                           | 11-20                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 21-30                           | 21-30                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 31-42                           | 31-42                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
| <b>INDIGO CARMINE</b>   | 11-20                           | 11-20                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 21-30                           | 21-30                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 31-42                           | 31-42                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
| <b>BRILLIANT BLUE FCF</b>   | 11-20                           | 11-20                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 21-30                           | 21-30                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 31-42                           | 31-42                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
| <b>TARTRAZINE</b>   | 11-20                           | 11-20                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 21-30                           | 21-30                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 31-42                           | 31-42                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
| <b>CHOCOLATE BROWN HT</b>   | 11-20                           | 11-20                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 21-30                           | 21-30                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 31-42                           | 31-42                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
| <b>BLACK PN</b>   | 11-20                           | 11-20                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 21-30                           | 21-30                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 31-42                           | 31-42                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
| <b>GREEN S</b>  | 11-20                           | 11-20                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 21-30                           | 21-30                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |
|   | 31-42                           | 31-42                         | 18%                               | 3.7-5.0         | 0.4%                               | 85%                        | 0.4%                      | 10               | 3                   | 20                       | 1                   | 1                   |

# BLENDED FOOD COLORS

Color blends is basically the mixture of two or more water soluble color. Vibfast offers wide range of colors blends to its customers. We can also develop blended colors as per the clients requirements.

| Shade  |   | Common Name                | C. I. No.                             |
|--|---|----------------------------|---------------------------------------|
|    |    | Vibfast Egg Yellow         | 19140 + 15985                         |
|    |    | Vibfast Kesari B           | 19140 + 15985 + 14720                 |
|    |    | Vibfast Apple Green        | 19140 + 42090                         |
|    |    | Vibfast Pea Green          | 19140 + 42090                         |
|    |    | Vibfast Raspberry Red      | 14720 + 15985                         |
|   |   | Vibfast Strawberry Red     | 14720 + 16255                         |
|  |  | Vibfast Chocolate Brown Y  | 14720 + 15985 + 19140 + 42090 + 42053 |
|  |  | Vibfast Chocolate Brown K1 | 15985 + 42090 + 14720 + 19140         |
|  |  | Vibfast Chocolate Brown HT | 15985 + 16255 + 42090                 |
|  |  | Vibfast Black CTB          | 14720 + 19140 + 42090                 |
|  |  | Vibfast Black NCTB         | 14720 + 19140 + 42090                 |

## Application

- » Fertilizers
- » Tooth Paste
- » Confectionary
- » Bakery Products
- » Food & Beverages
- » Alcoholic & Non-Alcoholic Drinks
- » Identification of Agricultural Seeds
- » Crayons
- » Writing Inks
- » Animal Feeds
- » Washing Powder



## MANUFACTURERS AND EXPORTERS OF COLOURANTS

**Corporate Office : "PALLADIUM"**, B1/801-806, 8th Floor, B/h. Divya Bhaskar Press,  
Nr. Vodafone House, Corporate Road, Prahladnagar, Ahmedabad - 380 015. Gujarat, INDIA.

**Phone :** +91 - 79 - 2970 5063, +91 - 90990 57223 / 24 | **E-mail :** amit@vibfast.com

**Website :** www.vibfast.com

### VIBFAST PIGMENTS PVT. LTD.

C-1, 91/6, Phase - I, B/h. Bank of India, G.I.D.C., Vatva, Ahmedabad - 382 445. (INDIA)  
Phone : +91 - 79 - 3292 0774, 2583 0667

#### UNIT - I

Plot No. 4606, Phase - IV, B/h. INDO German Tool Room,  
G.I.D.C., Vatva, Ahmedabad - 382 445. (INDIA)  
Phone : +91 - 79 - 6512 3423

#### UNIT - II

Plot No. C-1/271/1, Phase - II,  
G.I.D.C., Vatva, Ahmedabad - 382 445. (INDIA)  
Phone : +91 - 79 - 6512 3422

#### UNIT - III

Paiki - I & II, Survey No. 141/4/3,  
B/h. Ambuja Synthetics Mills, Narol Court Lane,  
Narol Village, Ahmedabad - 382 405. (INDIA)

#### UNIT - IV

Plot No. C-146/1, Sayakha Industrial Estate,  
Ta. Amod, Dist. Bharuch - 392 140. (INDIA)

#### IRIS COSMO-COLOUR PVT. LTD.

Plot No. 8, Krishna Estate, Steel Town,  
Survey No. 431, Moraiya, Changodar. (INDIA)

#### VIBFAST PIGMENTS

Revenue Survey No. 110/1 & 110/2,  
B/h. Ambuja Synthetics Mills, Narol Court Lane,  
Narol Village, Ahmedabad - 382 405. (INDIA)