

**FOLKS!
DON'T MISS
THIS!**

**FDA seeking to remove synthetic
colorant from food, including revoking
Citrus Red No. 2.**

***What's Citrus
Red No. 2 & why
have I never
heard of it?***



On April 22, 2025:

HHS, FDA to Phase Out Petroleum-Based Synthetic Dyes in Nation's Food Supply

The U.S. Department of Health and Human Services and U.S. Food and Drug Administration (FDA) today announced a series of new measures to phase out all petroleum-based synthetic dyes from the nation's food supply—a significant milestone in the administration's broader initiative to Make America Healthy Again.

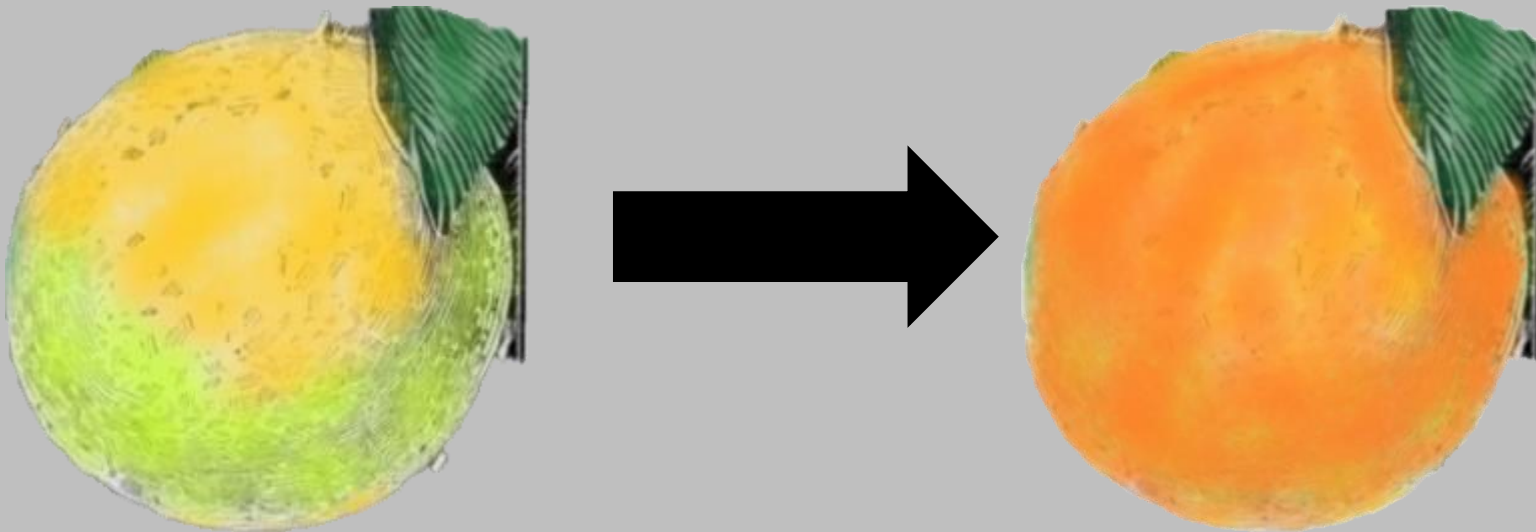
The FDA is taking the following actions:

1. **Establishing a national standard and timeline** for the food industry to transition from petrochemical-based dyes to natural alternatives.
2. **Initiating the process to revoke authorization** for two synthetic food colorings—Citrus Red No. 2 and Orange B—within the coming months.
3. **Working with industry to eliminate six remaining synthetic dyes**—FD&C Green No. 3, FD&C Red No. 40, FD&C Yellow No. 5, FD&C Yellow No. 6, FD&C Blue No. 1, and FD&C Blue No. 2—from the food supply by the end of next year.
4. **Authorizing four new natural color additives** in the coming weeks, while also accelerating the review and approval of others.
5. **Partnering with the National Institutes of Health (NIH)** to conduct comprehensive research on how food additives impact children's health and development.
6. **Requesting food companies to remove FD&C Red No. 3** sooner than the 2027-2028 deadline previously required.

**Some oranges have a
green-ish skin and are
not bright orange**



**Citrus Red No. 2 is approved to color the
skin of mature oranges that are not
intended for processing**



It makes oranges more orange

21 CFR 74.302

**When used the oranges must be labeled
either individually or on the bulk container**



CPG 550.625

**Provisional listing in
1959 and approved in
1963, Citrus Red No. 2
is largely forgotten**



Although FDA did create a school project ...

FDA CHEMISTRY PROJECT NO. 2

Title : Detecting and Identifying Artificial Coloring
Used on Oranges

Adapted from : Journal of the Association of Official
Agricultural Chemists, XXXXIII, No. 2
(1960), p. 274.

Distribution : Senior high school chemistry teachers.

Level : Senior high.

Technique : Paper chromatography.

Time required : Two hours.

Special cautions : Preparation of ether-mineral oil solution for
treatment of the chromatogram papers should be
carried out in the hood.

Evaporation of chloroform solutions should also
be carried out in the hood, over a steam bath,
if available.

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For more FDA news and analysis:

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