

## TECHNICAL DATA SHEET (TDS)

### Product: Allura Red AC (E129 / FD&C Red 40) Powder

Catalog Number: ASD-626

Grade: Premium Food Grade

Issue Date: 24 February 2026

### 1. Product Overview

Allura Red AC, also known as E129 or FD&C Red No. 40, is a synthetic azo dye widely used as a food-grade colourant in food, beverage, and confectionery manufacturing. It delivers bright, uniform red colour with excellent consistency across batches.

### 2. Key Features & Benefits

- Certified food-grade quality
- Complies with E129 (EU) and FD&C Red 40 (USA) standards
- Vibrant and consistent red coloration
- Excellent water solubility
- Suitable for artisanal and industrial applications

### 3. Chemical & Physical Properties

<b>Chemical Name</b>	<b>Allura Red AC</b>
<b>Synonyms</b>	E129, FD&C Red No. 40
<b>CAS Number</b>	25956-17-6
<b>Colour Index (CI)</b>	16035
<b>Molecular Formula</b>	C <sub>18</sub> H <sub>14</sub> N <sub>2</sub> Na <sub>2</sub> O <sub>8</sub> S <sub>2</sub>
<b>Molecular Weight</b>	496.42 g/mol
<b>Appearance</b>	Red powder
<b>Solubility</b>	Soluble in water; insoluble in organic solvents
<b>pH (1% solution)</b>	4.0 – 6.0
<b>HS Code</b>	3204.19.00

### 4. Typical Applications

- Confectionery (gummies, jellies, candies, coatings)
- Beverages (soft drinks, juices, syrups)
- Bakery (cakes, icings, dessert mixes)
- Dairy products and sauces

### 5. Storage & Handling

Store in a cool, dry place.

Keep container tightly sealed.

Protect from moisture and direct sunlight.

Avoid contact with strong oxidising agents.

### 6. Intended Use

For food manufacturing and food-related industrial use only.

Use in accordance with applicable local and international food regulations.

### 7. Quality & Documentation

Supplied with Certificate of Analysis (COA).

Batch-controlled for consistent colour performance.

SDS available upon request.