

Dedication

To my mother

To my wife

To my lovely kids Mohammed & Abdurrahman

To all those whom I love

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ABSTRACT

The aimed of this study is to determine the types of colors added to some Hallwa-mooled samples and Ice-cream, to investigate whether the added colors are permitted for use as food additives or not.

Five samples were collected from imports and local markets. The samples included three samples of hallwa-moold sweets, which had yellow color, red color and the third one had two red colors, and two samples of ice-cream which had yellow color and red color. The samples were analyzed for identification of color additives used.

The analysis of the samples was carried out according to the qualitative methods using paper chromatography technique.

The results of the analysis showed that all samples contain synthetic permitted food colors.

We recommend conducting further studies about the safe use of food additives of colors.

المستخلص

هدفت هذه الدراسة إلي تحديد أنواع الألوان المضافة لبعض عينات حلوى المولد والأيسكريم ومن ثم معرفة إذا كانت الألوان المضافة مسموح بإضافتها للأغذية أم لا. ولقد تم جمع عدد خمسة عينات من الواردات والسوق المحلي ، وشملت العينات ثلاثة عينات من حلوى المولد باللونين الأصفر والأحمر والعينة الثالثة بلونين من الأحمر، بجانب عينتين من الأيسكريم باللون الأصفر والأحمر . تم تحليل العينات لمعرفة مضافات الألوان المستخدمة ، وأجري التحليل للعينات بالطرق الكيفية بإستخدام تقنية الكروماتوغرافيا الورقية . أظهرت نتائج التحليل أن كل العينات تحتوي علي ألوان مصنعة مسموح بإضافتها للأطعمة. نوصي بإجراء مزيد من الدراسات حول اللإستخدام الآمن لمضافات الأغذية من الألوان.

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