

**HIGH MOLECULAR WEIGHT GALLOTANNINS AS A  
STAIN-INHIBITING AGENT FOR FOOD DYES**

**ABSTRACT**

5        Selected high molecular weight gallotannins are  
incorporated into FD&C dye-containing foodstuffs to  
prevent staining of polymeric substrates such as wool or  
nylon rugs and clothing. Gallotannins from sumac leaves  
and Chinese nut galls are effective at levels of 50 ppm  
10 or below. This invention is useful in foodstuffs which  
are not subject to oxidation.

Fig. 1