

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.

THIS SHEET HAS BEEN
REPLACED

This Sheet Has Been Replaced

