



# PROMETHEA TECHSYNTH PRIVATE LIMITED

5<sup>TH</sup> FLOOR, A-506, PRIVILION, B/H ISCON TEMPLE, AMBLI-BOPAL ROAD,  
S.G. HIGHWAY, AHMEDABAD -380 054, GUJARAT

Email id: promethea.ts@gmail.com CIN U24299GJ2020PTC117548 (M) 9712001000  
9998082540

## SPECIFICATION OF CHOCOLATE BROWN HT

Classification: -

1)	Color Index No	20285
2)	EEC No.	E155
3)	FD & C No	--
4)	C.I. Name	Food Brown 3
5)	Class	Disazo
6)	EINECS	224-924-0
7)	CAS No.	4553-89-3

Specification: -

No.	Characteristic	Limit
1)	Color Shade	
2)	Total dye content, corrected for sample dried at 135°C for 3 hr. Percent by Mass, min.	70.00
3)	Loss on drying at 135°C, Percent by mass and chlorides & Sulphates express as sodium salts, percent by mass Max.	30.00
4)	Water-insoluble matter, percent by mass, Max.	00.20
5)	Combined ether extracts, percent by mass, Max.	00.20
6)	Subsidiary dyes, percent by mass, Max.	10.00
7)	Dye intermediates, percent by mass, max.	00.50
8)	Unsulphonated primary aromatic amine (calculated as aniline) Percent by mass, max.	00.01
9)	Lead, mg/kg, Max.	10.00
10)	Arsenic, mg/kg, Max.	01.00
11)	Heavy metals, (as pb) mg/kg, max	40.00
12)	Mercury, mg/kg, Max.	01.00
13)	Chromium, mg/kg, Max.	05.00
14)	Cadmium, mg/kg, Max.	01.00

Solubility At Room Temperature

1)	Water (gm/ltr)	180.00
2)	Glycerin (gm/ltr)	50.00
3)	Propylene Glycon (gm/ltr)	15.00
4)	Ethanol (95%) (gm/ltr)	Insoluble

Stability To:

1)	Acids	Excellent
2)	Neutral	Excellent
3)	Alkaline	Better
4)	Baking 205°C (400oF)	Better
5)	Light	Best
6)	Heat	Best