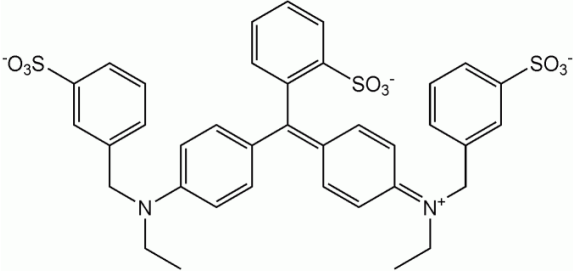





Alco Blue ATB

BASIC GENERAL INFORMATION

Chemical Name	Erioglaucine disodium salt
I.U.P.A.C. Name	ethyl - [4 - [[4 - [ethyl - [(3 - sulfophenyl) methyl] amino] phenyl] - (2 - sulfophenyl) methylidene] - 1 - cyclohexa - 2, 5 - dienyldiene] - [(3 - sulfophenyl) methyl] azanium
C.A.S. Number	3844-45-9; 2650-18-2
Molecular Formula	C ₃₇ H ₃₄ N ₂ Na ₂ O ₉ S ₃
Molecular Weight	792.84
EINECS	220-168-0
Color Index N°	42090
E Number	E 133
Synonym	D&C Blue No. 4



Properties 	Melting Point	283°C
	Solubility in Water	Soluble
	Odor and Taste	No odor and tasteless
	Physical appearance	Reddish-Violet powder
	pH stability range in soln.	5 – 9
	pH (5% solution)	No available
	Concentration % in water	0.001
Reactivity Profile	Light Fastness	3
	Incompatibility	Strong oxidizing agents or reducing agents

APPLICATIONS

Alco Blue ATB is often found in ice cream, canned processed peas, packet soups, bottled food colorings, icings, ice pops, blue raspberry flavored products, dairy products, sweets and drinks. It is also used in soaps, shampoos, mouthwash and other hygiene and cosmetics applications. In soil science **Alco Blue ATB** is applied in tracing studies to visualize infiltration and water distribution in the soil. It is used as a pond dye formulated with other dyes for aquatic plant growth control. A special grade with legible salt contents is used for inkjet inks and in semi-permanent hair dye formulations at a maximum concentration of 0.5%.

PACKING: 10 Kg (22 Lb) Carton box

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