Turkish Journal of Chemistry

Turkish Journal

of

Chemistry

Determination of Patent Blue V and Carmoisine in Gelatine Desserts By Derivative Spectrophotometry

Keywords Authors Yüksel ÖZDEMİR, Ayşe Arzu AKKAN
Department of Food Engineering, Faculty of
Engineering,
University of Mersin, Çiftlik, 33160, MersinTURKEY



chem@tubitak.gov.tr

Scientific Journals
Home Page

Abstract: A first-derivative spectrophotometric method was developed for quantitative determination of two synthetic organic dyes, Carmoisine and Patent Blue V, which are under governmental regulations all over the world because of their toxicity and carcinogenity. In this study, Carmoisine and Patent Blue V were simultaneously determined in their binary mixtures by first-derivative spectrophotometry. The method was applied to different gelatine desserts. The first-derivative derivative method did not eliminate turbid background in the samples. A simple background correction procedure involving a C₁₈-cartridge sample preparation