

The Red 3 Transition: Is Your Business Ready for 2027?

The FDA's Red 3 deadline is approaching, and food businesses have an important transition to prepare for. Chefmaster® has updated its Liqua-Gel® lineup with colors formulated without Red 3, helping customers explore their options ahead of the change.

What Is Changing?

The U.S. Food and Drug Administration has revoked authorization for FD&C Red No. 3 in food. Manufacturers must stop using Red 3 in food by January 15, 2027. Businesses should review the ingredients in the colors they use and consider how the change affects recipes, purchasing, inventory, and labeling.

The transition is about a specific color additive. "Without Red 3" does not necessarily mean a product is natural or free of other synthetic color additives.

Five Steps to Prepare Your Business

1. Review your current inventory

Identify products and color formulas that may contain FD&C Red No. 3. Check the ingredient statements on the specific packages you have.

2. Identify affected recipes and products

Determine which finished products rely on the affected colors, especially those where precise shades are important.

3. Test updated colors early

Evaluate new formulations in small batches. Differences in hue or intensity may require adjustments to achieve your preferred result.

4. Update purchasing and labeling

Coordinate with suppliers and review ingredient declarations for finished products when formulas change. Seek regulatory guidance where appropriate.

5. Communicate with your team

Share updated specifications, testing notes, and purchasing guidance with production, quality, sales, and other relevant teams.

Chefmaster® Is Ready for the Transition

Chefmaster has updated its Liqua-Gel® lineup with formulations made without Red 3. Many existing shades have been refreshed, and some shades have been discontinued. Certain updated colors may differ slightly in hue or brightness, so testing is recommended when an exact match matters.

We have also introduced 13 new Liqua-Gel® shades, giving decorators and food businesses additional choices across pink, purple, red, and blue color families.

Explore 13 New Liqua-Gel® Colors

Cotton Candy · Pink Rose · Bubble Gum · Dusty Rose · Lilac Rose · Lilac · Lavender · Persian Violet · Jewel Purple · Bordeaux · Rosewood · French Navy · Royalty Blue

Browse updated colors: <https://chefmaster.com/collections/no-red-3>

Frequently Asked Questions

Are all Chefmaster food colors now made without Red 3?

Chefmaster has reformulated its food color portfolio without Red 3 and parabens. Some retailers may still have older inventory, so always check the ingredient list on the package you purchase.

Does “No Red 3” mean the colors are natural?

No. A food color made without Red 3 can still contain other permitted synthetic color additives, such as Red 40 or Blue 1. If you’re looking for naturally derived color sources, explore Chefmaster’s Natural Food Colors line.

Will the new colors look exactly like my previous shades?

Not always. Some previous shades depended on Red 3 for their tone or intensity. New shades in similar color families may look different, so start with a small batch and adjust the amount gradually.

How can I tell whether I have an updated formula?

Check the package ingredient list. The updated formulas do not list FD&C Red No. 3 (erythrosine) or ingredients ending in “-paraben.”

Do I need to update the ingredient labels on products I sell?

If your existing labels list ingredients from an older formula, review and update them to reflect the ingredients in the formula you now use. Consult a qualified regulatory advisor if you need help determining your labeling obligations.

Can I still use the food colors I already own?

Home use and commercial food sales are different situations. Businesses should review their inventory and the rules that apply to food they manufacture, sell, or distribute. The federal food deadline is January 15, 2027. California also has a January 1, 2027 deadline for certain school food restrictions; that is not a blanket deadline for all commercial food sales.

Are Red 40 and other artificial dyes banned too?

The FDA’s Red 3 revocation is distinct from its request that industry voluntarily phase out several other synthetic dyes. “No Red 3” does not mean “free of all artificial dyes.” Check individual product ingredients.

Can I request product specifications or other documents?

Yes. Business customers can contact Chefmaster Customer Service to request available specification sheets, safety data sheets, certificates of analysis, and compliance documents.

Where can I buy the updated colors?

Shop the Chefmaster No Red 3 collection at <https://chefmaster.com/collections/no-red-3> or purchase through authorized distributors. Check each product page for available shades and sizes.

Questions About Your Transition?

Our team can help you explore updated colors, identify alternatives, and request available product documentation. Contact chefmaster@bkcompany.com.

FDA reference: <https://www.fda.gov/food/hfp-constituent-updates/fda-revoke-authorization-use-red-no-3-food-and-ingested-drugs>