

INNOVATING FOR YOU. WITH YOU.

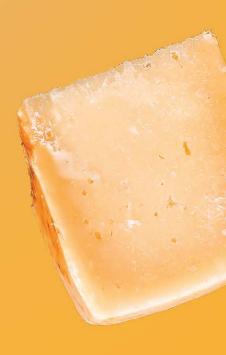






Say cheese with Annatto









ANNATTO E162B(I) E162B(II)

Bixin, Norbixin are extracted from the seeds of the Annatto tree (Bixa orellana L.) and confers a yellow to orange color to food. The main pigments in Annatto extracts are Bixin and Norbixin. In spite of their similarity in structure, Bixin and Norbixin have significantly different physico-chemical properties and, therefore, different applications characteristics. The natural annatto is part of the carotenoids pigment group.

APPLICATIONS:

Fats & Oils, Margarines, Fat Based Coatings and Cream Fillings, Cheese, Snack Products, Ice Creams and Ice Cream Cones, Sausage Casings, Fruit Preparations, Confectioneries, Bake Mixes, Dry Blends.



SHADES:

Yellow to Orange

FORMS AVAILABLE:

Oil soluble liquid, Water soluble liquid & Water soluble powder

STABILITY CONDITIONS:

Pigment	pH Range	Heat	Light
Annatto Norbixin E160b(ii)	3 - 8	Good	Fair
Annatto Bixin E160b(i)	2.5 - 8	Good	Fair







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