



INNOVATING FOR YOU. WITH YOU.



ANNATTO

A collage of various cheese and butter products, including a wedge of Swiss cheese, a block of cheddar, a slice of Swiss cheese, and several pieces of butter, arranged around the word 'ANNATTO'.

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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