

Product Specification # 98-94-1.8

Annatto Food Colour (NZ Single Strength)

Description:

Annatto Food Colour is a solution of the potassium salt of Norbixin, which is a naturally occurring pigment of vegetable origin. Norbixin is extracted from annatto seeds, purified and concentrated by precipitation, redissolved, clarified, standardised and packaged.

Analysis:

An alkaline solution of a 1:10,000 aqueous dilution of annatto food colour has an absorbance of 0.32 ± 0.01 at 452nm against distilled water in a 1-cm light path (at time of manufacture). This equates to an approximate norbixin content of 1.2%.

Potassium hydroxide	- approx. 5 %
pH of a 5% solution	- approx. 11.5 to 12.5
Specific Gravity	- approx 1.05
Foreign Matter	- not detected in 100 mL

Conforms to the requirements of and is identified as 160(b) in the AustraliaNew Zealand Food Standards Code (Part 1.3.1, Food Additives, schedule15). Additional compliance with Compendium of Food Additive Specifications (JECFA)

Appearance:

Annatto food colour is a dark rich red coloured liquid.

Packaging:

Annatto food colour is packed in 200 litre steel drums or 20 litre plastic cubes.

Usage:

To obtain a rich coloured Cheddar cheese approximately 130 mL of Single Strength cheese colour should be added to each 1000 litres of milk. For other products add as required to obtain the desired colour.

Stability:

Annatto colour is sensitive to strong light and oxidation. During prolonged storage, some sedimentation and loss of colour strength may be expected. Therefore annatto liquid should be stored in tightly closed containers at cool temperatures (5-15°C). Avoid freezing. Under ideal conditions a shelf life of 18 months can be expected.

Hazardous Material:

Annatto colour is extracted in 5% potassium hydroxide and is therefore classed as a hazardous material in the form supplied (refer Materials Safety Data Sheet).