

## PRODUCT DESCRIPTION - PD 203408-1EN

Material no. M8400450

### Cheese Color Single Strength - 5 Gal

Natural Color Extract

#### Description

---

Danisco Cheese Color is a water-soluble, aqueous, alkaline extract of the color pigment of Bixa orellana (Annatto Seed). Bixin, the principle color pigment is a member of the carotenoid family. The Color Additive Annatto Extract is fully approved by the Color Additive Amendment of 1960 which grants Annatto permanent listing as uncertified color. Danisco Cheese Color contains annatto extract in water and potassium hydroxide. All ingredients meet Food Chemicals Codex specifications.

#### Directions for use

---

When coloring cheese use from 1/4 to 1 ounce of single strength cheese color for each 1,000 lb. of milk according to the season of the year and the shade desired. Dilute the cheese color with 10 times the amount of water and stir it into the milk before adding the coagulant. The color will not fade as the cheese ripens. When using double strength color reduce the use level to half of the suggested single strength use level.

Cheese color may be used to color mix for making ice cream. Up to 1/2 ounce of color per 100 pounds of ice cream mix can be recommended depending upon the shade of color desired. Ice cream cones, bakery goods and other foods which contain adequate moisture during their processing may be colored at the rate of from 1-3 ounces per 500 pounds of product. Thorough stirring is necessary when color is added to assure uniformity and complete color incorporation.

#### Physical/chemical specifications

---

Appearance: Dark reddish-black solution

For colorant analysis, please refer to method provided by Danisco.

CFR code (EU code): 21 CFR 73.30 (E160b)

Color intensity:	4.10-4.30
Moisture content:	No specification
Density:	8.75 lb/gal
pH:	12.5 - 13.5

Completely soluble in water and most food products containing moisture phase. Insoluble in oils.

#### Microbiological specifications

---

The high pH of this color prohibits the growth or survival of microorganisms and therefore, microbiological testing is not done on each batch. A typical microbiological analysis of annatto color follows:

Color Intensity, I	4.10 - 4.30
Standard Plate Count	NMT 1000 / g
Coliforms	LT 1 / g
E. coli	neg. by test (< 0.3 / g)
Staphylococcus (coag. +)	neg. by test (< 1 / g)
Salmonella	neg. (40 g enrichment)
Listeria	neg. (25 g enrichment)

#### Storage

---

Keep in a tightly sealed container in a cool, dry, dark place. The recommended storage temperatures are between 60 - 90 °F (15.5 - 32.2 °C). Do not freeze. Under these conditions the shelf life is three months.

Recontrol color intensity every 3 months and adjust use levels accordingly.

#### Packaging

---

5 gallon plastic cubitainer.

## **PRODUCT DESCRIPTION - PD 203408-1EN**

**Material no. M8400450**

### **Cheese Color Single Strength - 5 Gal**

Natural Color Extract

#### **Purity and legal status**

---

Local regulations should always be consulted concerning the status of this product, as legislation regarding its intended use may vary from country to country.

#### **Safety and handling**

---

MSDS is available on request.

#### **Kosher status**

---

Kosher OK Pareve Passover