

Cheese Color 2X

Product Information

Version: 7 PI US EN 07-13-2018

Description

Cheese Color 2X is a reddish brown, dark liquid, produced by extraction of annatto pigments from the seeds of the annatto tree (*Bixa orellana L.*) using aqueous potassium hydroxide. The major coloring principle is norbixin.

Packaging

Material No:	Size	Type
72427	4x1 US GAL	4X1 Gallon Case

Physical Properties

Color:	Reddish brown
Form:	Liquid
Solubility:	Water soluble

Application

Usage

Cheese, ice cream, bakery products, confectionary, snacks, soups, desserts and other food products with an aqueous phase.

Please consult Chapter 21 of the CFR for current legislation, as restrictions within specific food applications may apply. Legislations are not globally harmonized, therefore it is advised to consult regulations for the intended market against final application.

Depending upon the application, processing and quantity used, this color can yield shades from yellow to orange.

Suggested dosage
0.004 - 0.04%

Directions for use

Mix thoroughly before use, as pigment may settle during storage. Can be added directly to the food product or diluted in soft/distilled water, depending upon the application. Do not mix with calcium salts.

Storage and handling

Temperature:	4 - 8 °C / 39 - 46 °F
Conditions:	Cool, Protect from light

Ambient transport preferred, refrigerated allowed.

Shelf life

183 days in unopened containers at 39 - 46 °F (4 - 8 °C). This color may be stored at 50 - 86 °F (10 - 30 °C), but the pigment strength may be decreased. This does not pose a food safety risk.

Cheese Color 2X

Product Information

Version: 7 PI US EN 07-13-2018

Technical Data**Strength:**

Annatto/norbixin: 2.45 - 2.55%

pH: 12.30 - 12.80 (10% w/w liquid in dem. water)

Specific gravity: 1.00 - 1.10

Odor: Characteristic

Microbiological Data

Microbiological Quality:	
Aerobic Viable Count	≤ 1000 cfu/g
Yeasts and Moulds	≤ 100 cfu/g
Enterobacteriaceae	≤ 10 cfu/g
E. coli	Absent in 1 g
S. aureus	Absent in 1 g
Salmonella	Absent in 25 g
Listeria	Absent in 25 g

Legislation

This color is in full compliance with 21 CFR Part 73.30 and is approved for use in food. It is exempt from certification.

Ingredients

Water, annatto extract and potassium hydroxide

Labeling

Labeling of this product for the ingredient statement should be according to the FDA regulations, 21CFR 101.22. For example: annatto extract (color); colored with annatto extract.

Country of Origin

USA

California Proposition 65

Chr. Hansen colors comply with the State of California's Safe Drinking Water and Toxic Enforcement Act of 1986 known as Proposition 65. This product does not contain levels of contaminants or by-products that require a warning label.

Cheese Color 2X

Product Information

Version: 7 PI US EN 07-13-2018

Dietary status

Kosher:	Kosher Pareve Incl. Passover
Halal:	Certified
Vegetarian:	Yes

Technical support

Chr. Hansen's Application and Product Development Laboratories and personnel are available if you need further information.