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

<table>
<thead>
<tr>
<th>Material No:</th>
<th>Size</th>
<th>Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>72427</td>
<td>4x1 US GAL</td>
<td>4X1 Gallon Case</td>
</tr>
</tbody>
</table>

Physical Properties

<table>
<thead>
<tr>
<th>Color:</th>
<th>Reddish brown</th>
</tr>
</thead>
<tbody>
<tr>
<td>Form:</td>
<td>Liquid</td>
</tr>
<tr>
<td>Solubility:</td>
<td>Water soluble</td>
</tr>
</tbody>
</table>

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 ºF (4 - 8 °C). This color may be stored at 50 - 86 ºF (10 - 30 °C), but the pigment strength may be decreased. This does not pose a food safety risk.
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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

<table>
<thead>
<tr>
<th>Microbiological Quality</th>
<th>Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aerobic Viable Count</td>
<td>≤ 1000 cfu/g</td>
</tr>
<tr>
<td>Yeasts and Moulds</td>
<td>≤ 100 cfu/g</td>
</tr>
<tr>
<td>Enterobacteriaceae</td>
<td>≤ 10 cfu/g</td>
</tr>
<tr>
<td>E. coli</td>
<td>Absent in 1 g</td>
</tr>
<tr>
<td>S. aureus</td>
<td>Absent in 1 g</td>
</tr>
<tr>
<td>Salmonella</td>
<td>Absent in 25 g</td>
</tr>
<tr>
<td>Listeria</td>
<td>Absent in 25 g</td>
</tr>
</tbody>
</table>

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.

www.chr-hansen.com
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.