



A-640-WS

Product Information

Version: 1 PI EU EN 01-28-2022

Description

A-640-WS is produced from the annatto pigments extracted from the seeds of the annatto tree (*Bixa orellana* L.). The major coloring principle is annatto norbixin.

| | | | |
|--------------|-----------------------|-----------------------|--|
| Material no: | 241361 | Storage and handling: | 4 - 8 °C / 39 - 46 °F Ambient transport. |
| Size: | 5 kg | Conditions: | Dry, Protect from light |
| Type: | White plastic can 5 l | Shelf Life: | 365 days in unopened containers at the recommended storage temperature |

Usage

Foods generally.

Restrictions or exemptions may apply according to specific usages and commodity standards. Relevant food legislations should always be consulted in ensuring compliance.

Food products with an aqueous phase.

Yellow to orange hue in the final product depending on the food product, processing and the quantity used.

Directions for use

Shake the product before use, as some settling may occur during storage. Can be added directly to the food product while stirring. If the color is to be diluted before use, it is preferable to use soft or distilled water. If not available mix with water immediately before use. Do not mix with calcium salts.

Ingredients

Water, Annatto norbixin (E 160b(ii)), Potassium hydroxide (E 525).

Physical Properties

| | | | |
|--------|--------------------|-------------|---------------|
| Color: | Dark reddish brown | Solubility: | Water soluble |
| Form: | Liquid | Odor: | Odorless |

Specification

Color strength: Annatto norbixin: 2.11 - 2.40%

pH: 10.50 - 12.65 (direct in liquid)

Relative density: 1.00 - 1.03

| Microbiological quality | |
|-------------------------|-------------|
| Total Viable Count: | ≤ 100 cfu/g |

| Pathogens | |
|------------------------|---------------|
| <i>Salmonella</i> sp.: | Absent in 25g |



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| | |
|--------------------------------|------------|
| Total Yeasts and Moulds: | ≤ 10 cfu/g |
| Total Enterobacteriaceae: | ≤ 10 cfu/g |
| Aerobic Sporeforming Bacteria: | ≤ 10 cfu/g |
| Sulphite reducing clostridia: | ≤ 10 cfu/g |

| | |
|---------------------------------|---------------|
| <i>Listeria monocytogenes</i> : | Absent in 25g |
| <i>E. coli</i> : | Absent in 1 g |
| <i>S. aureus</i> : | Absent in 1 g |

Heavy metal residues: Tested according to monitoring plan to confirm compliance with EU Regulation 231/2012/EU with later amendments.

Pesticide residues: Tested according to monitoring plan to confirm compliance with EU Regulation 396/2005/EC with later amendments.

| | |
|-------------|------------------------------|
| Vegetarian: | Yes |
| Kosher: | Kosher Pareve Excl. Passover |
| Halal: | Certified |

Legislation

The color is in full compliance with EU Food Regulation 178/2002/EC with later amendments, EU Food Additives Regulation 1333/2008/EC with later amendments on food additives and with the specifications for identity and purity given by EU Regulation 231/2012/EC with later amendments for E 160b(ii).

The product is intended for use in food.

Labeling

Color: Annatto norbixin or Color: E 160b(ii)

Labeling should be done in accordance with EU Regulation 1169/2011/EU with later amendments on the provision of food information to consumers. Ingredients having no technical effect in the final food product application may be regarded as carry-over (Art. 20) depending of the final application and of the applied dosage.

Nutritional Information

| | Values per 100g |
|------------------|-----------------|
| Energy kJ: | 87 kJ |
| Energy kcal: | 21 kcal |
| Protein: | 0,0 g |
| Carbohydrate: | 4,8 g |
| - Sugars: | 0,0 g |
| Fat: | 0,0 g |
| - Saturated fat: | 0,0 g |
| Salt: | 0,06 g |



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Nutritional information is provided based on EU Regulation 1169/2011/EU on food information to consumers despite the fact, that this product is exempted from nutritional declaration. The listed nutritional values are the main components calculated based on information from the raw material suppliers and should only be used as a guideline. The listed components do not necessarily add up to 100%, because the product may contain other components, which are not included in the nutritional declaration. Typically, the usage of this product will be at a low dosage in the final food application, and therefore the nutritional contribution will be minor.

Technical support

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

Trademarks

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GMO Information

In accordance with the legislation in the European Union* A-640-WS does not contain GMOs and does not contain GM labeled raw materials**. In accordance with European legislation on labeling of final food products** we can inform that the use of A-640-WS does not trigger a GM labeling of the final food product. Oterra's position on GMO can be found on: www.oterra.com

* Directive 2001/18/EC of the European Parliament and of the Council of 12 March 2001 on the deliberate release into the environment of genetically modified organisms with later amendments, and repealing Council Directive 90/220/EEC.

** Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed with later amendments. Regulation (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms amending Directive 2001/18/EC, and with later amendments.

Allergen Information

| List of common allergens in accordance with the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and EU Regulation 1169/2011/EC with later amendments | Present as an ingredient in the product |
|---|---|
| Cereals containing gluten* and products thereof | No |
| Crustaceans and products thereof | No |
| Eggs and products thereof | No |
| Fish and products thereof | No |
| Peanuts and products thereof | No |
| Soybeans and products thereof | No |
| Milk and products thereof | No |
| Nuts* and products thereof | No |
| List of allergens in accordance with EU Regulation 1169/2011/EC only | |
| Celery and products thereof | No |
| Mustard and products thereof | No |
| Sesame seeds and products thereof | No |
| Lupine and products thereof | No |
| Mollusks and products thereof | No |
| Sulphur dioxide and sulphites (added) at concentrations of more than 10 mg/kg or 10mg/litre expressed as SO ₂ | No |

* Please consult the EU Regulation 1169/2011 Annex II for a legal definition of common allergens, see European Union law at: www.eur-lex.europa.eu