

TECHNICAL SHEET
ANNATTO - *Bixa orellana*

PRODUCT CODE	IE.3214
Issue date:	18/5/2020
Modified:	21/10/2026
Version:	3

General characteristics

Origin: Ivory Coast

Presentation: sorted, cleaned, dehydrated and bagged seeds of *Bixa orellana* L.

Composition of seeds:

- bixin, norbixin, arginine, isobixin, histidine, leucine, lysine, isoleucine, methionine, phenylalanine, threonine, tryptophan, valine.
- loss on drying: 8%
- minimum bixin content > 2,7% (KOH and spectrophotometer)
- Foreign matter < 1%

Packaging format: different format available: loose or vacuumed in plastic bags.

Uses: widely used food colourant (EU# E160b). Annatto pigment is used for imparting a red to orange–yellow colour to a variety of foods such as cheese, butter, oils, margarine...

Microbiological characteristics:

Total aerobic count: $\leq 1 \times 10^6$ cfu/g (ISO 4833-1)

Yeasts and moulds: $\leq 1 \times 10^4$ cfu/g (ISO 21527-2)

Escherichia coli: $\leq 1 \times 10^2$ cfu/g (ISO 16649-2)

Bacillus cereus: $\leq 1 \times 10^4$ cfu/g (ISO 7932)

Salmonella spp.: absent in 25 g (ISO 6579-1)

Non-GMO (Regulations (EC) No 1829/2003 and 1830/2003); BSE/TSE-free.

Free from allergens listed in Annex II of Regulation (EU) No 1169/2011; gluten-free.

Storage conditions:

Conservation: store in a cool, dry place, protected from light, temperature < 25°C

Shelf life: 24 months vacuum-packed or stored in airtight containers in a cool, dark, and dry enviro

