

DATA SPECIFICATIONS

Liquid Norbixin

Ingredient



Product description

Liquid Norbixin is a dark orange liquid, obtained from the Annatto seed (Bixa Orellana). It is produced using a water-alkaline method of extraction followed by neutralization with inorganic acid and diluted in a basic solution. Soluble in water.

Application

This product is primarily designed for use in products with low pH such as fruit filling, salad dressings, dessert products, fruit juice drinks, beverages, etc. This product is also commonly used in systems with pHs greater than 4.

Packing Details, Shelf-life and storage

20kg net weight; 6 months from date of manufacture; Protect from direct exposure to light and heat; Store in a cool, dry and ventilated area between 5 and 15°C.

Sensoric

Yellowish-orange color depending on the product and quantity used.

Country of Origin

Peru



PHYSICAL AND CHEMICAL STANDARDS

| | |
|------------------------------|--------------|
| Total Carotenoids (Norbixin) | 4.8 - 5.8% |
| pH | < 11.5% |
| Density | 1 - 1.3 kg/l |

HEAVY METALS

| | |
|--------------------|---------|
| Arsenic | < 1ppm |
| Lead | < 2ppm |
| Mercury | < 1ppm |
| Cadmium | < 1ppm |
| Total Heavy Metals | < 10ppm |

MICROBIOLOGICAL STANDARDS

| | |
|--------------------|---------------|
| Total Viable Count | < 1000 cfu/g |
| Moulds | < 100 cfu/g |
| Yeasts | < 100 cfu/g |
| E.Coli | < 3nmp/g |
| Salmonella | absent in 25g |

LIST OF ALLERGEN

| Allergen | According to recipe included | | In traces possible (cross-contamination) | |
|----------------------------|------------------------------|-----|--|-----|
| | no | yes | no | yes |
| cereals (gluten) | x | | x | |
| crustaceans | x | | x | |
| egg | x | | x | |
| fish | x | | x | |
| peanut | x | | x | |
| soya | x | | x | |
| milk | x | | x | |
| nuts | x | | x | |
| celery | x | | x | |
| mustard | x | | x | |
| sesame | x | | x | |
| sulphur dioxide & sulphate | x | | x | |
| lupin | x | | x | |
| molluscs | x | | x | |

Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

IFS, ISO22000:2011, ISO22000:2005, ISO22002-1:2009, FSSC22000, ISO9001:2008, Halal, Kosher, NON-GMO of SGS, HCCP

The specification is valid until revoked and replaced all previous issues.