



CNA 383

Product Information

Version: 08 PI EU EN 07-26-2023

Description	Water-soluble color, obtained by treatment of the pigment extracted from the annatto seed (<i>Bixa orellana</i> , L.), in alkali aqueous solution. The main coloring principle is annatto norbixin.
Packing	Polyethylene container of 20 kg (GIN 625015).
Storage and transportation	Temperature: Ambient Conditions: protected from direct sunlight.
Shelf life	The product is valid for a period of six months in original packaging.

Application	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 Light yellow to reddish orange shade in the final product, depending on the food product, process and the amount used. How to use: Shake the product before use, because the pigment can settle during storage. Can be added directly to the product during agitation. If the color is diluted before use, mix it with distilled water in the dilution immediately before use. Do not mix with calcium salts.
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Ingredients	Water, potassium hydroxide (E 525), annatto norbixin (E 160 b (ii)).
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Technical data

Physical Characteristics:

Analysis	Specification	Frequency
Aspect	Liquid miscible in water	All batches
Odor	Characteristic	All batches
Color	Dark orange red	All batches
Density at 20° C (g/mL)	1,02 ± 0,05	All batches
pH	Min. 11,00	All batches

Chemical characteristics:

Analysis	Specification	Frequency
Annatto Norbixin (%)	1,02 - 1,18	All batches
KOH (%)	1,50 - 1,90	All batches
Arsenic (ppm)	≤ 3	Once a year
Lead (ppm)	≤ 2	Once a year
Mercury (ppm)	≤ 1	Once a year
Cadmium (ppm)	≤ 1	Once a year
Heavy metals expressed as pb (ppm)	≤ 40	Once a year

Biological Characteristics:

Analysis	Specification	Frequency
<i>Salmonella</i> sp/25g	Absent	Twice a year
Total Count (CFU/g)	≤ 1000	Twice a year
Yeasts and molds (CFU/g)	≤ 100	Twice a year
Total Coliforms/g	Negative	Twice a year



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Vegetarian: Yes
Kosher: Yes
Halal: Yes

Legislation: The color is in full compliance with:

- Resolution RDC No. 778, of March 1, 2023 - on the general principles, technological functions and conditions of use of food additives and food technology adjuvants.
- Normative Instruction IN No. 211, of March 1, 2023 - establishes the technological functions, maximum limits, and conditions of use for food additives and technology adjuvants for use in food.
- Specifications for identity and purity provided by the EU Regulation 231/2012, March 9, 2012.
- Edict n. 326, July 30, 1997 - Good Manufacturing Practices.
- Product exempt of registration according to the Resolution RDC n. 27, August 06, 2010, and its amendments.
- Resolution RDC No. 623, of March 9, 2022 - tolerance limits for foreign matter in food.
- Resolution RDC No. 722, of July 1st, 2022 - Maximum Tolerated Limits (MTL) of contaminants in food, general principles for their establishment and methods of analysis for conformity assessment purposes.
- Normative Instruction n°160, of July 1st, 2022 - maximum tolerated limits of contaminants in food.

The product is intended for use in foods.

Labelling Natural Annatto Norbixin Color E160 b(ii) or color E160 b(ii).

Nutritional Information	Values per aprox. 100 g	
Energy		9,6 kcal / 40 kJ
Carbohydrate		2,4 g
- Total sugars		0 g
- Added sugars		0 g
Protein		0 g
Total fat		0 g
- Saturated fat		0 g
- Trans fat		0 g
Fiber		0 g
Sodium		15 mg

The nutrition information provided is based on Brazilian regulation RDC No. 429, of 10/8/2020, which provides for nutritional labeling of packaged foods. The nutritional values listed are major components calculated based on raw material supplier information and should be used as a guide only. Typically, the use of this product will be at a low dosage in the final food application and therefore the nutritional contribution will be minimal.

Distribution Methods Directly to the customer or through distributors. The product is transported in covered vehicles, ambient temperature, dry and odorless place, protected from heat and inclement weather. Not allowed the presence of pests and toxic products or exhaled odor in the vehicles.

Technical Support Our Application and Product Development Laboratories and personnel are available if you need further information.

GMO Information In accordance with the legislation in the European Union* CNA 383 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 CNA 383 does not trigger a GM labeling of the final food product.

** 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), Food Allergy, Safety, Treatment, Education and Research Act of 2021 (FASTER), 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 (including lactose)	No
Nuts* and products thereof	No
Sesame seeds 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
Lupine and products thereof	No
Mollusks and products thereof	No
Sulphur dioxide and sulphites (added) at concentrations of more than 10 mg/kg or 10 mg/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