

Product Specification

Ground Annatto

Item Number: 100709



Ingredients:	annatto
Botanical Name:	<i>Bixa orellana</i>
Country of Origin:	India, Peru
Processed In:	USA
Treatment:	ETO
Appearance:	Red to brownish red powder
Flavor Profile:	Delicate, mildly sweet taste with peppery and flowery undertones
Storage:	Cool and dry, away from direct light
Shelf Life:	12-24 months under optimal conditions

Product Certifications:



Microbiological & Chemical Properties	Parameters	Method
Coliform:	<10 CFU/g or <3 MPN/g	FDA BAM or AOAC Equivalent
E. Coli:	<10 CFU/g or <3 MPN/g	FDA BAM or AOAC Equivalent
Salmonella:	Negative	FDA BAM or AOAC Equivalent
Moisture:	15% Maximum	

Revision date: 9/17/2026

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G. Depoe – Chief Operations Officer