



A-400-S

Product Data Sheet

Version: 1 DS US EN 10-14-2021

Description

A-400-S is an orange-red suspension, produced by extraction of annatto pigments from the seeds of the annatto tree (*Bixa orellana* L.) using oil. The major coloring principle is bixin.

Material no:

689752

Ingredients:

Refined soybean oil, Annatto extract.

Raw Material; Source; Origin; Function

Refined soybean oil; soybean; N. America; Diluent
Annatto extract; Bixin; Africa/S. America/N. America; Color

Palm Oil

The ingredients used for this product are not derived from palm oil.

Contaminants

This product meets the US Regulations in the Code of Federal Regulations (CFR) and FCC monographs for heavy metals (where applicable). Pesticides are listed in 40 CFR.

Enzymes

No enzymes used in the production of this product.

Natural status

According to existing US regulations there is no definition of the naturalness of colors. Therefore Oterra has established a position on naturalness of colors based on NATCOL (Position on the Definition of the term "Natural color") and CODEX positions.

Product Status: Natural Color (N1)

This is a color substance that is derived from plant, animal, mineral or microbiological source. The color substance is derived through traditional processing and/or appropriate physical processing (including distillation and solvent extraction).

The process does not modify the chemical nature of the coloring substance.
(Above refers to the NATCOL Position on the Definition of the term 'Natural color')

Microbiological method references

Total Viable Count = CMMEF Chapter 8.72
Total Yeasts and Moulds = BAM Chapter 18
Total Enterobacteriaceae = CMMEF Chapter 9.62
Aerobic Sporeforming Bacteria = AACC 42-40 mod.



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Sulphite reducing clostridia = ISO 15213
Salmonella sp. = AOAC 2013.01 - VIDAS
Listeria monocytogenes = AOAC 2013.10 – VIDAS
E. coli = CMMEF Chapter 9.933
S. aureus = BAM Chapter 12

Tested according to monitoring plan

California Proposition 65

Oterra colors comply with the State of California's Safe Drinking Water and Toxic Enforcement Act of 1986 known as Proposition 65. This product does not contain levels of contaminants or by-products that require a warning label.

Non-irradiation

Oterra hereby declares that our color products have not been irradiated in its manufacturing.

Sewage sludge

Oterra hereby declares that our color products are free of sewage sludge.

BSE / TSE

The raw materials used for this product do not represent a risk regarding Bovine Spongiform Encephalopathy (BSE) and Transmissible Spongiform Encephalopathy (TSE).

Production site

Manufactured by Oterra, LLC, USA

Supplier's certifications

Certifying body Bureau Veritas (BVC): FSSC 22000

GMP practices

Each production and warehouse site must maintain local GMPs and Food Safety procedures and comply with local regulations. These guiding principles are based on the Global Food Safety Initiative requirements as related to FSSC 22000, TS 22002-1, ISO 22000, Codex Alimentarius Food Hygiene, plus our customers' and our own demands concerning food hygiene and food safety.

Pasteurization

This product has not been pasteurized. Please refer to the Flow Sheet document for further information of the process.

Foreign bodies

Filter: Max 2 mm

Packaging

Size 4x6 LB

Type 4X1 Gallon Case

Characteristics

Material used for packaging: Cardboard box with divider and 4x1 gal White HDPE bottles with cap



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Empty tare weight of packaging: app. 1198 g (2.61 lb)

Dimensions of box: 12.5 in x 12.5 in x 12.5 in

Height pallet: Stable height is 4 boxes

Number of boxes/pallet: 9 boxes in one layer x 4 layers.

Max 36 boxes/pallet.

US pallet (Wood) 40 in x 48 in x 5 in + plastic wrapping.



Conversion factors: (weight) 1 KG = 2.20462 LB or 1 G = 0.00220462 LB; (length) 1 mm = 0.0393701 inches.

Batch number information

5-10 digit code produced by ERP (SAP) system. No intelligence attribute to the code. We have defined a global procedure for batch tracing and it will be conducted within 8 hours.

Remaining shelf life

Total shelf life less than 8 months: 50 % left of shelf life upon delivery is guaranteed.

Total shelf life more than 8 months: At least 4 months left at the time of delivery

Shelf life after opening the containers

If products are opened or kept at other temperatures than recommended, Oterra cannot guarantee full shelf life and quality of the product.

However, to the best of our knowledge and based on our expertise, products containing preservatives, acetic acid or our OS-products can normally be kept at ambient temperature for a couple of days. All other products should be kept cold and used within 1-2 days. Please contact your Oterra representative for such requests.

Headquarters:

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US office:

Oterra, LLC

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Milwaukee, WI 53214

Tel. 414-607-5700

Customer service: 888-289-2218

Emergency number

24/7 number is +45 35 15 56 00.

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A-400-S

Product Information

Version: 1 PI US EN 02-05-2022

Description

A-400-S is an orange-red suspension, produced by extraction of annatto pigments from the seeds of the annatto tree (*Bixa orellana* L.) using oil. The major coloring principle is bixin.

Packaging:

Material no:
689752

Size:
4x6 LB

Type:
4X1 Gallon Case

Physical Properties

Color: Orange to red

Form: Liquid

Solubility: Oil soluble

Application

Usage
Foods generally.

Please consult Chapter 21 of the CFR for current legislation, as restrictions within specific food applications may apply. Legislations are not globally harmonized, therefore it is advised to consult regulations for the intended market against final application.

Suggested dosage
0.01 - 0.10%

Directions for use

Mix thoroughly before use, as pigments may settle during storage. Can be added directly to the food product or dispersed in the oil phase prior to use, depending upon the application.

Storage and handling

Temperature: 10 - 30 °C / 50 - 86 °F
Conditions: Protect from light

Ambient transport preferred, refrigerated transport allowed.

Shelf life

183 days in unopened containers at the recommended storage temperature.



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Product Information

Version: 1 PI US EN 02-05-2022

Technical Data

Strength:

Annatto/bixin: 3.70 - 3.90%

Relative density:

0.90 - 1.00

Odor:

Characteristic

Microbiological quality	
Total Viable Count:	≤ 500 cfu/g
Total Yeasts and Moulds:	≤ 100 cfu/g
Total Enterobacteriaceae:	≤ 10 cfu/g
Aerobic Sporeforming Bacteria:	No specification available
Sulphite reducing clostridia:	No specification available

Pathogens	
<i>Salmonella sp.:</i>	Absent in 25g
<i>Listeria monocytogenes:</i>	Absent in 25g
<i>E. coli:</i>	Absent in 1 g
<i>S. aureus:</i>	Absent in 1 g

Legislation

This color is in full compliance with 21 CFR Part 73.30 and is approved for use in food. It is exempt from certification.

Ingredients

Refined soybean oil, Annatto extract.

Labeling

Labeling of this product for the ingredient statement should be according to the FDA regulations, 21CFR 101.22. For example: annatto extract (color); colored with annatto extract.

California Proposition 65

Oterra colors comply with the State of California's Safe Drinking Water and Toxic Enforcement Act of 1986 known as Proposition 65. This product does not contain levels of contaminants or by-products that require a warning label.

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

Technical support

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