

Application Data Sheet

Bio 56 Annatto Dye



23 Patrys Crescent
Okavango Park
Brackenfell
7560
Cape Town
South Africa

Document number ADS-01
Revision 1
Effective date 20.02.2025
Review date June 2026

Description: Bio 56 Annatto Dye is an aqueous potassium hydroxide solution of the colouring pigment norbixin, extracted from annatto seeds.

Use: Bio 56 Annatto Dye is suitable for use in the dairy, fish, meat, and bakery industry and a variety of other food products like ice cream, sugar confectionary, cereals, snack foods, cones, and casings. Not suitable for use in products with a low pH, as this will cause the colourant to precipitate. Bio 56 Annatto Dye is completely miscible in water.

Difference in colour with concentration and media variations

Colourant*	179 ppm	357 ppm	893 ppm	1786 ppm	3571 ppm
Active**	5 ppm	10 ppm	25 ppm	50 ppm	100 ppm

Water



Milk



*Based on an average colour strength of 2.8%. **Active pigment dosage concentration.