Say Cheese.... with Natural Annatto Color

Built for Cheese. Engineered to Perform.

Stop compromising between label claims and color performance. Our annatto solutions deliver both—consistently, efficiently, and at scale.

One Portfolio. Total Coverage.

- **Oil-Soluble** – Deep, uniform color for high-fat and natural cheeses
- **Water-Soluble** – Precision control for sauces, spreads, and reduced-fat systems
- **Liquid Formats** – Fast dispersion, process-ready, low variability
- **Dry Powders** – Standardized strength, easy handling, long shelf life

PRODUCT CODE	FORM	SOLUBILITY	NORBIXIN LEVEL
COL1P1315	Powder	Water Soluble	~15%
COL1P2302	Powder	Oil Soluble	~2.0%
COL1P1428	Liquid	Water Soluble	~2.6%
COL1P2404	Liquid	Oil Soluble	~4.0%

Designed for Real Processing Conditions

- Holds color through heat, shear, and pasteurization
- Performs across cheese pH systems
- Excellent emulsion compatibility in
- processed cheese
- Reduced fading under retail lighting
- Tight batch-to-batch consistency

Clean Label Without Tradeoffs

- From annatto (Bixa orellana)
- Replace synthetic dyes with confidence
- Deliver the color consumers expect

Applications That Demand Results

- Natural cheese
- Processed slices & blocks
- Cheese sauces & dips
- Analogs & plant-based
- Seasonings & powders

Move Faster with the Right Partner

- Rapid shade matching
- Application-first technical support
- Solutions tailored to your fat, protein, and process

Collaborate with Osage Colors on your specific applications needs and we can help determine the optimal solution that delivers the best color performance.

Osage® Food Products

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