

Quality vegetable colorants made from pigments extracted from nature's annatto seed. Ranging in vivid hues from lemon-yellow to red-orange. For 70 years, Miles Laboratories has been providing food processors with Annatto Colors. Natural carotenoids thoroughly tested for safety and effectiveness. FDA approved — with certification not required.

Annatto Colors allow you a wide variety of product applications too. In butter, margarine, lard, vegetable oils, bakery goods, confections, processed cheese, cereals, salad dressings, ice cream and sherbets, cake mixes, toppings, flavoring products, processed fried food products, and canned beverages.

To meet your needs, Miles Annatto Colors are available in oil soluble, water and oil soluble, and acid soluble liquids. Also, water soluble in both liquid and powder forms. And, you can rely on our experienced technical staff and well-equipped laboratories to help you use Annatto Colors in your formulations.

Annatto Food Colors.

The farsighted approach to color. Because our technologists may already have your color problems solved. Naturally. Why not see for yourself? Send today for technical literature and a free sample of Annatto Colors. Or call us at (219) 264-8716.

Citro-tech Division
Miles Laboratories, Inc.
P.O. Box 932
Elkhart, Indiana 46515

A CURE FOR THE "COLOR BIND"



Natural Annatto Colors