

## Annatto, Bixa Orellana, Shendri, Sindur (1 Kg) - Seeds



Achiote, anato, annatto, arnato, bija, bijol, bixa, lipstick tree, roucou, Bixa orellana, Sindoor, Sindur (Orange Color)

Rating: Not Rated Yet

**Price**  
2086

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Description Note:: This seeds will be available in 3 weeks time.

Note: We do not provide germination guarantee in forestry, ornamental seeds & medicinal seeds. Proper germination instruction and plant care conditions must be followed by customer for expected results.

Annatto, sometimes called roucou or achiote, is derived from the seeds of the achiote trees of tropical and subtropical regions around the world. The seeds are sourced to produce a carotenoid-based yellow to orange food coloring and flavor. Its scent is described as "slightly peppery with a hint of nutmeg" and flavor as "slightly nutty, sweet and peppery"

In commercial processing, annatto coloring is extracted from the reddish pericarp which surrounds the seed of the achiote (*Bixa orellana* L.). Historically, it has been used as coloring in many cheeses (e.g., Cheddar, Gloucester, Red Leicester), cheese products (e.g. American cheese, Velveeta), and dairy spreads (e.g. butter, margarine). Annatto can also be used to colour a number of non-dairy foods such as rice, custard powder, baked goods, seasonings, processed potatoes, snack foods, breakfast cereals and smoked fish. It has been linked to cases of food-related allergies.

Annatto is commonly used in Latin American and Caribbean cuisines as both a coloring and flavoring agent. Central and South American natives use the seeds to make body paint and lipstick. For this reason, the achiote is sometimes called the "lipstick-tree". Achiote originated in South America and has spread in popularity to many parts of Asia. It is also grown in other tropical or subtropical regions of the world, including Central America, Africa and Asia. The heart-shaped fruit are brown or reddish brown at maturity, and are covered with short, stiff hairs. When fully mature, the fruit splits open, exposing the numerous dark red seeds.

The fruit itself is not edible, however the orange-red pulp that covers the seed is used to produce a yellow to orange food colouring. Achiote dye is prepared by grinding seeds or simmering the seeds in water or oil.

**Common name:** achiote, achiotec, achiotl, achote, annatto, urucu, beninoki, bija, eroya, jafara, kasujmba-kelling, kham thai, onoto, orleanstrauch, orucu-axiote, rocou, roucou, ruku, roucouyer, unane, uruku, urucum

**Color:** Pink

**Bloom time:** Late summer, Early fall, Mid fall, Late fall, Early winter

**Height:** Height: 6 feet to 15 feet

**Width:** 10 feet to 20 feet

**Difficulty level:** Easy

#### Planting & Care

Can grow annatto from woody stem cuttings although plant tends to be smaller than when grown from seed. If growing annatto from seed, direct sow outdoors in the fall.

**Sunlight:** Partial Shade to Full Sun

**Soil:** Does well in fertile, humus-rich loam that is well-draining. Soil-based potting mixes work well for indoor plants.

**Fertilizer:** Composted Yard Trimmings, Miracle-Gro® Water Soluble All Purpose Plant Food

#### Care:

- Grows well in rich soils with full sun.
- Less hardy plants should be raised in a warm greenhouse.
- A warm greenhouse has a minimum temperature of 55°F (13°C).
- During the day, temperatures should be set to 55-64°F (13-18°C) or above, and at night, the temperature should be at 55°F (13°C).
- In warmer areas, grow Bixa as a hedge or ornamental tree for the flowers and seeds.
- Blooming: From late summer to fall, blooms open cup-shaped, 5-petaled flowers, followed by bristly bright red or dark pink fruit.
- The fruit contain numerous dark red seeds.
- The flowers are a great source of nectar, and thus attract honeybees.

#### Care:

- Pruning: Clip hedges in early spring before the new growth season.
- Trim wayward shoots or shoots that are ruining symmetry, after the flowering period.
- Deadhead if necessary in mid spring.

#### Use

#### Reference:

<http://www.easybloom.com/plantlibrary/plant/annatto>

#### Reviews

Thursday, 01 November 2018

Good for cultivating in Balcony.

Sriram Sena