

Liquid annatto : for imparting a rich natural tint to cheese, cream and milk ... for coloring fish.

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LIQUID ANNATTO

For imparting a Rich natural tint to
CHEESE, CREAM and MILK.

A small tablespoonful is generally sufficient to color a 30-lb. cheese or one hundred gallons of milk.

FOR COLORING FISH.

In the Frying and the Curing of Fish the quantity used must be regulated by the depth of color required.
