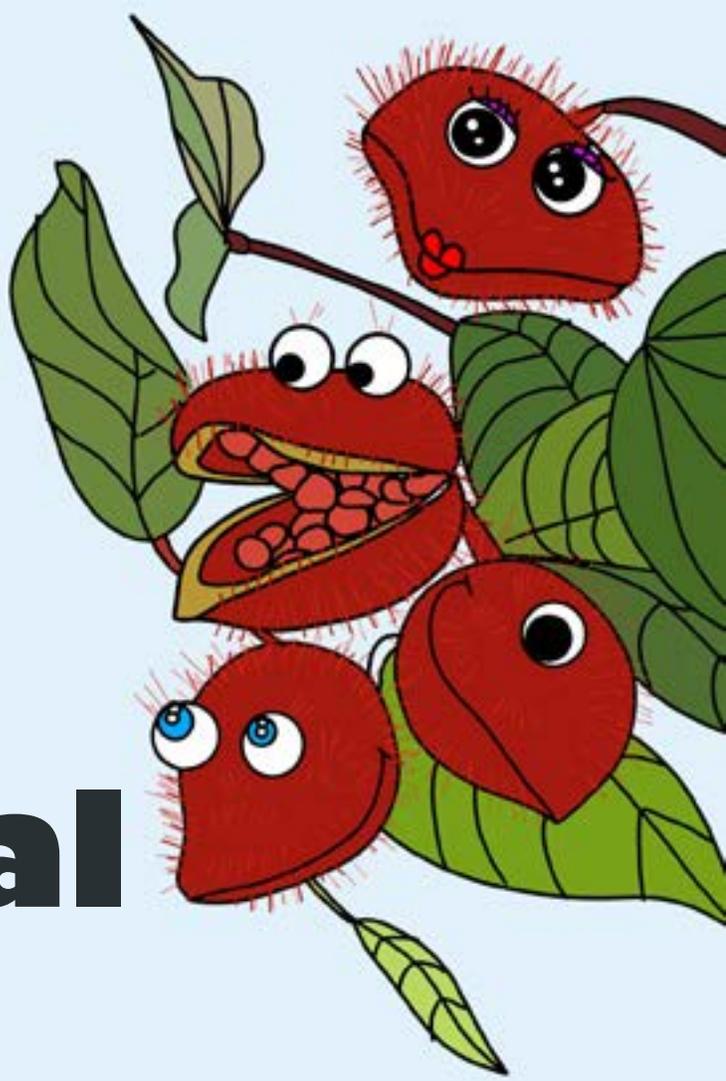




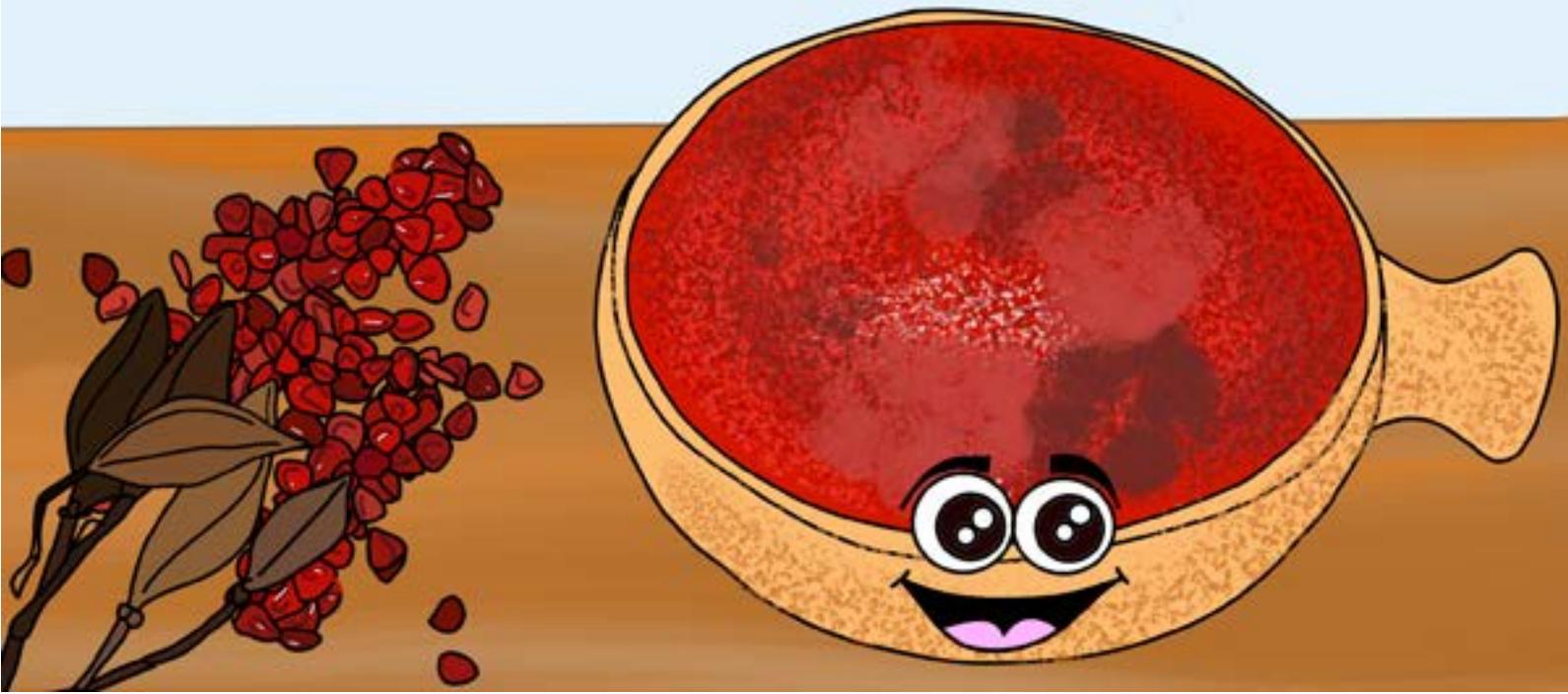
STORYBOARD: NICHOLAS HELLMUTH
ILLUSTRATIONS: LUCÍA BROLO

Tasty, traditional



**BRIGHT RED
MAYAN FOOD COLORANT**

FROM GUATEMALA

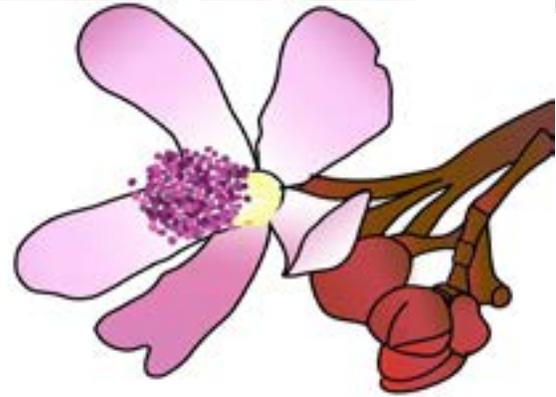
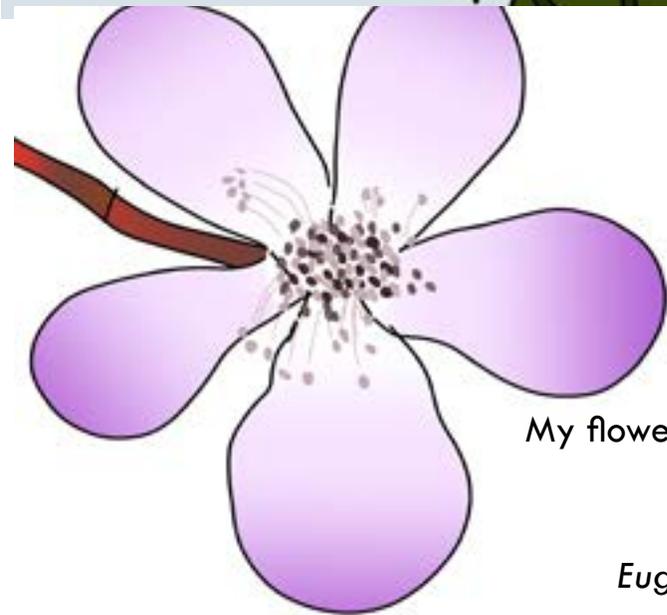


In perhaps three or four years I am mature enough to bear flowers and seed pods.

Achiote, *Bixa orellana*

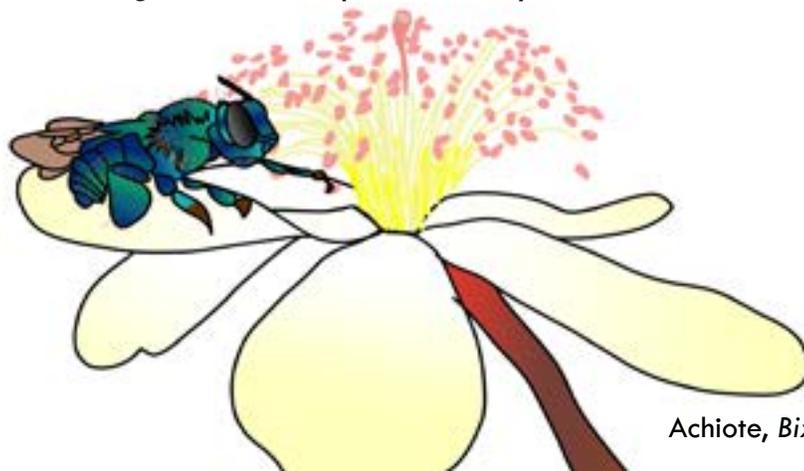


Achiote, *Bixa orellana*



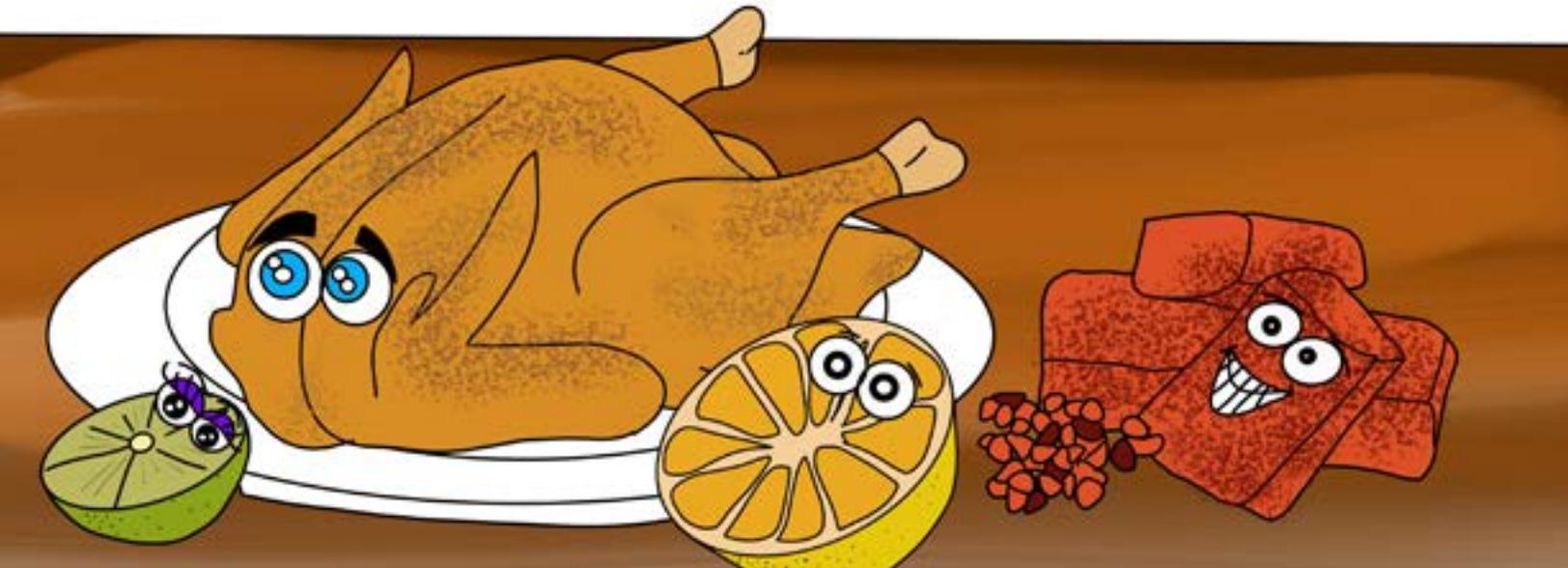
My flowers also vary somewhat in color: whitish, purpleish, red-pinkish

Euglossini bees pollinate my flowers.



Achiote, *Bixa orellana*

Achiote is put into chicken food nowadays, to make the yokes and meat less pallid.



Oil from the seeds can be used for
creams, lotions, and shampoo

(though cochinilla red colorant can
also be used for many cosmetics)

It may be used for lipstick. Indeed in
some countries it may be called the
lipstick tree

For more information on flora: www.maya-ethnobotany.org
For more information on fauna: www.maya-ethnozoology.org

MayanToons are produced by the 100% Guatemalan team of FLAAR Mesoamerica, coordinated by FLAAR (USA). You can see previews on www.MayanToons.org

You can learn more about our comic book creation and illustrator teams on www.mayan-characters-value-based-education.org

So we hope the pages of this MayanToons version of FLAAR Reports provided helpful information for you and your family.



Achiote, *Bixa orellana*



You also probably did not know that achiote of the Aztecs and Maya was in your cosmetics.