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EXTRACTION AND UTILISATION OF NATURAL FOOD COLOR FROM BASELLA ALBA L FRUITS FOR VALUE ADDITION

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ABSTRACT

Basella Alba L. is commonly cultivated for harvest of leaves as a green vegetable rich in vitamins, minerals and antioxidants. The mature fruit of Basella Alba L bearing deep red-violet color skin and flesh is a valuable source of natural pigments. The major red pigment in the mature fruit of B. alba has been identified as gomphrenin I (GPI), a betacyanin pigment. Betalains are one of the most important pigments, providing a wide range of colors in leaves, fruits, and roots, as well as being involved in plant adaption against exogenous stress. A study was conducted to develop natural food colour powder from Basella alba L, fruits by spray drying. The yield recovery was 10.9 g for 100 ml of fruit juice. Based on the organoleptic evaluation of the icing the concentration of 0.8 g (T_4) BACP was highly acceptable compare to other treatments. The sale price of 100 g of spray dried BACP was Rs.8.2 was found to be less than the market price of synthetic food colour.

KEYWORDS: *Basella Alba L Fruits, Betacyanin Pigment, Spray Drying, Basell Alba Colorant Powder (BACP), Icing*

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