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STABILITY AND STORAGE BEHAVIOUR OF NATURAL FOOD COLOURFROM BASELLA ALBA L FRUITS

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ABSTRACT

The Basella alba fruit is a rich source of betalains and has value-added potential for use in the development of food colourants and nutraceuticals. Mature Basella alba L. fruit, with dark blue skin and deep red-violet flesh, is a potential source of natural colourants. The natural colourants may be nutritionally important antioxidants and their presence in the diet may reduce the risk of cardiovascular disease, cancer and other diseases associated with aging. The Colour stability was better at pH4 when compare to pH7 & pH9.Higher concentration of sodium benzoate preservative (1000ppm) had a detrimental effect on stability of the powder. The BACP degradation was higher at elevated temperature.

KEYWORDS: *Basella Alba Fruits, Basella Alba Colourant Powder (BACP) Stability, P^H, Preservative and Temperature*

Article History

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