
Microencapsulated Anthocyanin Pigment from Kokam Waste

<i>Salient features</i>	<ul style="list-style-type: none">➤ Cellulase and pectinase treated extraction of anthocyanin from Kokam processing industry waste.➤ Encapsulation of anthocyanins using maltodextrin and gum tragacanth as carrier materials.➤ Samples added with encapsulated anthocyanins showed better retention under refrigerated conditions and during hot processing.
<i>Advantages</i>	<ul style="list-style-type: none">✓ Improved yield✓ Waste utilization✓ Increased storage stability✓ Improves socio-economical status of small scale entrepreneurs
<i>Process Technology / Product developed by</i>	Prof. Rahul C. Ranveer and Dr. A. K. Sahoo, Department of Food Science and Technology Shivaji University, Kolhapur, Maharashtra rahul.ranveer@gmail.com
<i>Year</i>	2013-14
<i>Source of funding</i>	MoFPI
<i>More information</i>	Status of commercialization / Patent / Publication Rahul C. Ranveer and A. K. Sahoo. Detailed process for extraction of anthocyanin from waste of kokam (<i>Garcinia Indica</i>) processing industry. Indian Patent 1390/MUM/2014 (Filed) Published on 2.5.2014.