

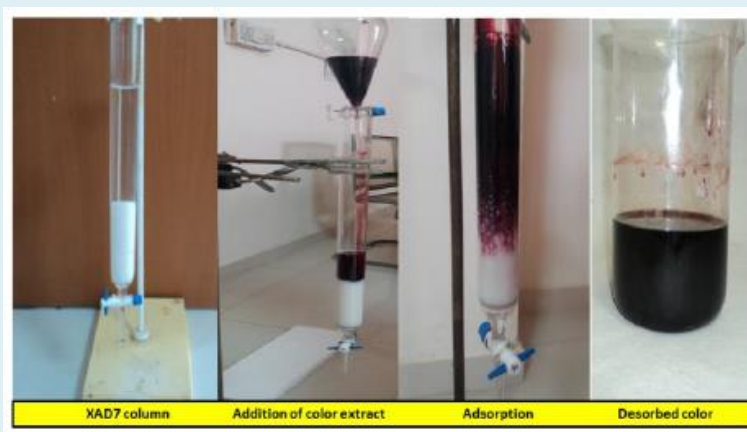
Development of process for color extraction from black carrot

Salient features

- Natural color extracted from underutilized crop namely black carrots
- Anthocyanin rich natural color

Advantages

- ✓ Production of natural color
- ✓ Reduce the use of synthetic colorants in food processing industry
- ✓ Solving the health and safety issues related to consumption of artificial colorants



Process Technology developed by

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More information

Status of commercialization / Patent / Publication

Nath, P., Kumar, S., Dukare, A., Kale, S. 2017. Black carrots: Acylated Anthocyanins as Colorants for Food Industry. Indian Food Industry Magazine, 36(4), 14-25.

Nath, P., Kale, S. 2017. Kanji: Probiotic Ready to Serve Functional Beverage. Indian Food Industry, 36(2), 14-18.