

# Download Anthocyanins As Food Colors

Anthocyanins as Food Colors aims to assemble scattered information on anthocyanins pertinent to food coloration. Both basic and applied aspects of these pigments are discussed. Organized into nine chapters, this book begins with a discussion of the chemical structure of anthocyanins, followed by its copigmentation and biosynthesis. Anthocyanins as Food Colors aims to assemble scattered information on anthocyanins pertinent to food coloration. Both basic and applied aspects of these pigments are discussed. Organized into nine chapters, this book begins with a discussion of the chemical structure of anthocyanins, followed by its copigmentation and biosynthesis. Anthocyanins. Anthocyanins are the pigment compounds responsible for red, purple and blue colours in many fruits and vegetables. Within each plant source, these pigment compounds vary in concentration, proportions, and chemical structure, all of which influence use for color in a food or beverage. The compounds occur in all plants. They're most common in the fruits and flowers, but they can be found in roots, leaves and stems as well. Some foods are much more powerful sources of anthocyanins than others – such as blackberries and blueberries. Anthocyanin mixtures are sometimes used as food coloring as well,...