

s 2020 0159

The invention relates to the food industry, namely to a method for the production of red dye Carthamin in powder form from Safflower petals, which can be used in dairy and meat foods color correction.

The method, according to the invention, includes treatment of petals with sodium carbonate solution in the cold, separation and filtration of the resulting liquid extract, addition of food acid, treatment of the extract with a macromolecular polysaccharide suspension, separation of the red dye from the liquid medium, its double washing with diluted alimentary acid solution and subsequent infrared drying.

Claims: 2