EXTRACTION OF COLOR FROM INDIGENOUS PLANTS AND TO STUDY THE EFFECT OF THESE EXTRACT ON RTS (READY TO SERVE) BEVERAGE

Ajay Singh[1], Ajay Kumar[2], Manju Nehra[3], Manoj Kr. Sharma and Sanjay Kumar

[1] Deptt of Food Sc. & Technology, BFIT (Dehradun)
[2] Deptt of Botany, BFIT (Dehradun)
[3] Deptt of Food Sc. & Tech. Ch. Devi Lal University, Sirsa
Dept. of Botany, J.V. College, Baraut (Baghpat)

Abstract: Food color is one of the classes of food additives added to food products for improvement of sensory quality. It is not only the sensory quality improved rather it supplies the nutrients in many cases of food pigments. The *Marua* has Rosmarinic acid as an antioxidant and the beverage was found to be acceptable for 2-4 days after its addition. The color intensity after incorporating into the beverage was good but shows a declination after a short period of time. The color of papaya beverage after adding *Marua* extract was much better than curry leaves extract. The appeal of banana beverage increased a lot after addition of *Marua* extract & it seems much more appetizing than before. While the incorporation of the curry leaves extract changes color to a great extent that looks attractive but the flavor imparts by the extract is not so acceptable. The addition imparts aromatic smell and slightly bitterness to the RTS which was not liked by the judges. In an average shelf life in an incubator at about 37^0C it lasts for about a 2-4 days. The essential oils from *Marua* also contain d-limonene that has anti carcinogenic properties. It also contains vitamin B_6 and magnesium the vitamin B_6 prevents the formation of harmful compounds in the body such as homocysteine and magnesium makes the cardiac muscles and blood vessels healthy so that blood flows without any interruption.

Keywords: Extraction, Effect, Indigenous plants

REFERENCES

Jain, M.L., Jain, S.R. (1988). Therapeutic utility of *Ocimum basilicum* Linn var. *Album Planta* Med; Pg; 66-70

Azuma, L., Nakayama, M. (1994). Phenolic antioxidants from the leaves of *Corchorus olitorius*, L. J. Agric. Food Chem., 47

Hussain, Sattar, (2006). Beverage and Food World; Colors and Flavors in Food Industry; Pg; 56-59.

Ahmad, S., Hussain, S. (2006). Beverage and Food World; Application of Food Pigment and Food Colors; Pg; 33-34.

Saxena Shankarnarayan & Saxena (2007). *Ocimum basilicum*; Famine Foods.

Taylor, G.J. (1983). A.A. Crowder; American journal of botany; use of DCB- Techniques for extraction of hydrous iron oxide from roots of wetland plants; vol.**70**; pg-1254-57.

Andrew, D. Richardson; Shane, P. Duigan and gracme, Burlyn, P. (2001). An evaluation of non evasive methods to estimate foliar characteristics; Pg-213-22.

Ebenso (2006). Pigment & resin technology; vol **35**; Pg; 63 -70

Dean, F.M. (2006). Naturally occurring oxygen ring compounds; Organic chemistry, Natural products; vol.**2**; Pg. 219-233.

Bentley (2006). Natural product, Organic chemistry; The natural pigments, Interscience; Pg. 142-150.

Ranken, M.D. and Kill, R.C. (2006). Beverage and food world; Food colors: in food industry manual; vol. **23**; Pg. 369.

Meyer, L.H. (2006). Beverage and food world; Fruits and vegetables pigments: in food chemistry; Pg. 325-327.

Patnaik, P., Roy, U. and Jain (2006). Bio colors: new generation additives for foods; Indian food industry; Pg. 21-27.