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

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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°C 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 B6 and magnesium the vitamin B6 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

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