

The invention refers to the food industry, in particular to a process for obtaining the natural red colorant.

The process for obtaining a natural red colorant includes comminution of the black corn green plants in the period of milky ripeness without ears up to dimensions of 30...60 mm, vapor treatment of the obtained mass during 3...5 min, extraction of colorant materials, which is carried out in two stages with the 0,4...0,6% hydrochloric acid, heated up to the temperature of 50...60°C, at the plant material and hydrochloric acid ratio of 1:1,5...3,0 during 10...15 hours at the temperature of 40...50°C. Every 2...3 hours it is carried out bottom-up pumping of the extractant through the corn layer during 15...20 min, afterwards the plant material is pressed. The obtained pressed extract is combined with the extracts of the first and the second stages, the combined extract is settled during 40...50 hours at the temperature of 10...15°C and filtered. The concentration of the extract is carried out at the pressure of 0,090...0,093 MPa and at the temperature of 43...48°C up to dry substances content of 35...40 mass %.

The result of the invention consists in obtaining a natural red colorant from the local plant material that is stable in neutral and acid medium.

Claims: 1