

a 2004 0172

The invention relates to a process for obtaining a natural cyanidin glucoside colorant, which may be used in the food and pharmaceutical industry.

The process, according to the invention includes the colorant extraction from rowan berries with aqueous solution containing 50 vol.% ethanol and 1,25 mass % HCl, dilution of the extract with water, treatment with sulphocationite in H-form at 20°C during 90 min, desorption of colorant from cationite in dynamic conditions with aqueous solution containing 60 vol.% ethanol and 1,5 mass % HCl at 50...60°C, passage of eluate through a cationite column in OH-form, distillation thereof in vacuum, filtration, vacuum concentration under the pressure of up to 100 Pa, dilution of the concentrate with ethanol and drying up to the obtaining of a crystalline colorant.

Claims: 1