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The invention relates to a process for red colorant obtaining from vegetal raw material and may be used in the food and cosmetic industry.

The process, according to the invention, includes chopping of the raw material, colorant extraction with an aqueous solution containing 40...50 vol. % ethanol and 0,5...1,0 mass % HCl or 6 mass % citric acid, during 2,5 hours, at the room temperature, water dilution of the obtained extract, separation of the liquid phase, treatment thereof with sulphocationite in H-form, separation of cationite from the liquid phase, colorant extraction with an aqueous solution containing 60...80 vol. % ethanol and 0,7...1,5 mass % HCl at the temperature of 40...50°C in dynamic conditions and concentration of the obtained eluate by vacuum distillation.

Claims: 1