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The invention relates to the food industry, namely to a process for producing dyes from Safflower petals.

The process, according to the invention, comprises treating the petals with 3...5% sodium carbonate solution and subsequently pressing them, separating the solution obtained after pressing and treating it with citric acid to a pH of 4.8...6.3, followed by the separation of the cardamine sediment from the luteolin solution.

Claims: 2

Fig.: 1