Title Recovery of anthocyanins from eggplant peel

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Abstract

Tartaric and malic acid solutions were tested to extract anthocyanins from eggplant peel by a discontinuous process to obtain a natural red colorant. Extraction optimization was carried out, using different solvents, acid concentration, temperature, time of extraction and solvent-to-solid ratio as independent variables. Tartaric acid was more efficient than malic acid in both extraction yield and rate. Comparative tests were carried out using acidified ethanol as solvent. Delphinidin-3-rutinoside was extracted and identified as the major anthocyanin in eggplant peel. Concentration of different extracts from eggplant peel was carried out using EXA-31, a methacrylic food grade resin, the best performing resin to obtain highly concentrated extracts.