

Extraction of safflower yellow pigment (Carthimidin) and its fortification in Pedha

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Safflower is mostly cultivated for its petals; it produces red and yellow pigments. Carthamin (safflower yellow pigment) was used in pedha at 5 per cent and 10 per cent. The most accepted concentration of carthamin in pedha associated with overall quality of pedha is of 10 per cent. It is concluded from the present study that the pedha containing 10 per cent carthamin was found better than 5 per cent carthamin added pedha and control sample.

Key Words: Carthamin, Fortification, Pedha

How to cite this article: Machewad, G.M., Jadhav, B.A., Lamdande, A.G. and Wadkar, P.V. (2013). Extraction of safflower yellow pigment (Carthimidin) and its fortification in Pedha. Food Sci. Res. J., 4(1): 46-48.

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