THE USE OF NATURAL PLANTS EXTRACT AS COLORING AGENT IN YOGURT

By

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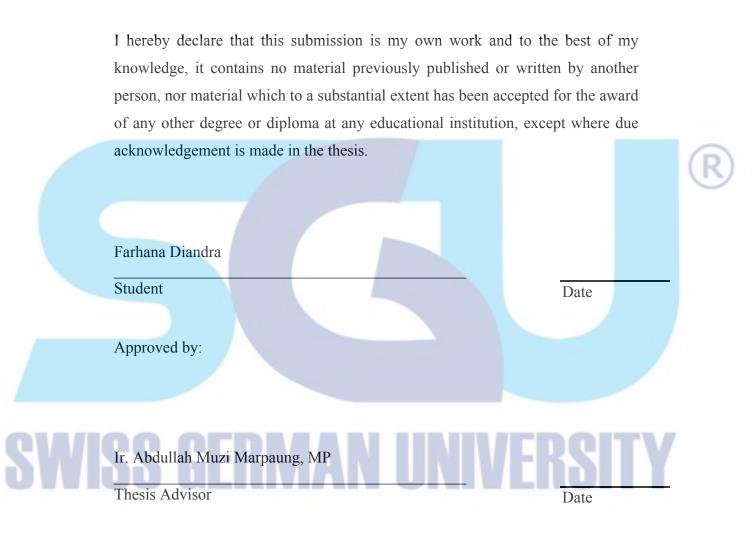
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ABSTRACT

THE USE OF NATURAL PLANTS EXTRACT AS COLORING AGENT IN YOGURT

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The aim of this research was to evaluate the effect of temperature towards the monomeric and polymeric anthocyanin content stability in yogurt from different sources of natural plants and to determine the most suitable anthocyanin extract as a natural coloring agent in yogurt. Total monomeric anthocyanin, percent polymeric anthocyanin and color density were analyzed to determine anthocyanin degradation and their color variations. Analyzing the total phenolic content of the four extracts in yogurt for characterization. Two levels of temperature were used for the stability test. They are 4°C and 25 °C. Four levels of type of natural plant sources were used and they are Red Cabbage, *Lasiandra, Senduduk* and Bauhinia Purple. The method that was used for the anthocyanin content analysis and color density stability was the pH differential method. Results showed that the stability of anthocyanin content and color density was strongly dependent on temperature. The pH of yogurt affecting the color stability and intensity of anthocyanin extracts in yogurt is *Senduduk*.

Keywords: Anthocyanin, yogurt, storage, coloring agent, extract



DEDICATION

I dedicate my thesis work for my parents, best friends and people all over the world



SGU.

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