## REFERENCES

Bolivar A. C. and Luis C.Z., 2004. *Stability of anthocyanin-based aqueous* extracts of Andean purple corn and red-fleshed sweet potato compared to synthetic and natural colorants

Brownmiller, C., Howard, L.R. and Prior, R.L. 2008. *Processing and storage effects on monomeric anthocyanins, percent polymeric color and antioxidant capacity of precessed blueberry products. Journal of Food Science*, 5(3): 72-79.

Chaplin, Amy – http://amychaplin.com/2011/03/22/guacomole-and-pickled-red-cabbage/, accessed on May 20<sup>th</sup>, 2015.

Clifford, M.N. 2000. Anthocyanins - nature, occurrence and dietary burden. J. Sci. Food Agric. 8(6): 1063–1072.

Delgado-Vargas, F., & Paredes-Lo'pez, O. (2002). Natural colorants for food and Nutraceutical uses. Boca Raton, FL: CRC Press.

Fabre, C. E., Santerre, A. L., Loret, M. O., Baberian, R., Pareilleux, A., Goma, G., & Blanc, P. J..1993. *Production and food applications of the red pigments of Monascus rubber. Journal of Food Science*, 58, 1099–1111.

Fan,G., Han,Y.,Gu, Z. and Chen, D.. 2008. *Optimizing conditions for anthocyanins extraction from purple sweet potato using response surface methodology (RSM)*. *LWT – Food Science and Technology* 41: 155-160.

Francis, F. (1989). Food colourants: Anthocyanins. Critical Reviews in Food Science and Nutrition, 28, 273–314.

Hee, J., Silva, A. M. S., Mateus, N. and de Freitas, V. 2011. *Oxidative formation and structural characterization of new α-pyranone (lactone) compounds of non-oxonium nature originated from fruit anthocyanin. Food Chemistry* 127(3): 984-992.

ITIS – "Bauhinia purpurea"

(http://www.itis.gov/servlet/SingleRpt/SingleRpt?search\_topic=TSN&search\_val ue=26493), accessed on May 13<sup>th</sup>, 2015.

ITIS – "Melastoma malabathricum L."

http://www.itis.gov/servlet/SingleRpt/SingleRpt?search\_topic=TSN&search\_val ue=503737, accessed on May 15<sup>th</sup>, 2015.

ITIS – "Tibouchina semidecandra"

http://www.itis.gov/servlet/SingleRpt/SingleRpt?search\_topic=TSN&search\_val ue=895356, accessed on May 13<sup>th</sup>, 2015.

Joshi, Y., and B. Goyal. 2011. Anthocyanins: a Lead for Anticancer Drugs.

International Journal of Research in Pharmacy and Chemistry 14(6): 1119-1126

Kader, F., Irmouli, M., Nicholas, J.P. and Metche, M.. 1999. *Degradation of cyaniding by caffeic acid 0-quinone*. *Determination stoichiometry and characterization of degraded products*. *Journal of Agricultural and Food Chemistry*, 47:4625-4630

Koay, S. S. 2008. Establishment of cell suspension culture of *Melastomamalabathricum*L. Penang, Malaysia: University Sains Malaysia, Phd thesis.

Koh, H.L., 2003. A Guide to Medicinal Plants: An Illustrated, Scientific and Medicinal Approach. CRC press

Kong J.M., Chia, L.S., Goh, N.K., Chia, T.F and Brouillard, R.. 2003. *Analysis and biological activities of anthocyanins*. *J. US National Library of Medicine National Institute of Health* 64 (5): 923–33.

Laleh, G. H., Frydoonfar, H., Heidary, R., Jameei, R., Zare, S. *The effect of light, temperature, pH and species on stability of anthocyanin pigments in four* 

## Berberis

Metchnikoff E. Sur la flore du corps humain. (On the flora of the human body.) Manch Lit Philos Soc 1901;45:1–38 (in French).

Mazza, G., & Miniati, E. (1993). Introduction in Anthocyanins in fruits, vegetables, and grains. Boca Raton, FL: CRC Press.

Ramesh C., Chandan, Arun K., 2013. Manufacturing Yogurt and Fermented Milks.

Eisenhower Parkway, US: Proquest LLC.

Sahelian, Ray – "Apigenin flavonoid health benefit and research Use in cancer and leukemia." http://www.raysahelian.com/apigenin.html, accessed on May 20<sup>th</sup>, 2015.

Shama S.N. et al. / Journal of pharmaceutical biology, 2(2), 2012, 43-46.

Tsai, P. J. and Huang, H. P. 2004. Effect of polymerization on the antioxidant of anthocyanins in Roselle. Food Research International. 37: 313-318.

Waterhouse, A.L. 2002. *Determination of Total Phenolics*. In:Wrolstad. R.E., ed. Current Protocols in Food Analytical Chemistry. New york, New York, USA: John Wiley & Sons, Inc.

Wrolstad, R. E., Francis, F. J., & Lauro, G. J., (2000). *Natural Food Colorants* (237–252). New York: Marcel Dekker. Chp.11.

Yildiz F., 2009. Development and Manufacture of Yogurt and Other Functional Dairy

Products. Broken Sound Parkway: CRC press.