

**A REVIEW OF THE PRODUCTION OF TEA-LIKE FUNCTIONAL
BEVERAGES FROM ANTHOCYANIN-SOURCE FLOWER: *Torenia fournieri*
FLOWER AND BUTTERFLY PEA (*Clitoria ternatea*) FLOWER**

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STATEMENT BY THE AUTHOR

I hereby declare that this submission is my own work and to the best of my knowledge, it contains no material previously published or written by another person, nor material which to a substantial extent has been accepted for the award of any other degree or diploma at any educational institution, except where due acknowledgment is made in the thesis.

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ABSTRACT

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This review is about the potentiality of anthocyanin-source flower to produce functional beverages products in the form of tea-like beverages. As functional food is shortly defined as food that contains several health benefits containing in the materials, one of the examples are from anthocyanin. Anthocyanin that responsible for the blue and red color in several foods, is providing several health benefits, such as antioxidant, anti-diabetic, anti-cancer, anti-inflammatory, and many more. There is a lot of anthocyanin source product. But, anthocyanin stability is dependent on so many factors. From those conditions, an anthocyanin-source flower called *Torenia fournieri* seeks a vast potential. However, the characteristic of this flower, which gives colorless in pH 4 to 5, makes the product a little bit unattractive even though *T. fournieri* contains a lot of health benefits. Because of that, the blue color from the butterfly pea flower is a remarkable solution as the color remains blue in those pHs. With suitable drying conditions and processing, those tea-like beverages will have the potentiality to compete in the market.

Keywords: Functional Food, Health, Tea-like Beverages, Anthocyanin, Torenia fournieri flower, Butterfly pea flower, Drying, Processing

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DEDICATION

I dedicate this thesis works to my parents, my family, my friends, and my country
Indonesia who always believing in me.

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