A REVIEW OF ANTHOCYANIN FROM BUTTERFLY PEA FLOWER: CHARACTERISTIC, STABILITY AND THE PRODUCTION OF THE CONCENTRATED POWDER

By

Frida Marcia Sugih

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FOOD TECHNOLOGY
LIFE SCIENCES AND TECHNOLOGY

SWISS GERMAN UNIVERSITY
The Prominence Tower
Jalan Jalur Sutera Barat No.15 Alam
Sutera Tangerang, Banten 15143 -
Indonesia

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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.

Frida Marcia Sugih _____ _____

Student Date

Approved by:

Dr. Ir. Abdullah Muzi Marpaung _____ _____

Thesis Advisor Date

Dr. Dipl. –Ing. Samuel P. Kusumocahyo _____ _____

Thesis Co-Advisor Date

Dr. Dipl. –Ing. Samuel P. Kusumocahyo _____ _____

Dean of Faculty of Life Science Date

_____

Frida Marcia Sugih

ABSTRACT

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Frida Marcia Sugih

Dr. Ir. Abdullah Muzi Marpaung, Advisor

Dr. Dipl. –Ing. Samuel P. Kusumocahyo, Co-Advisor

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Anthocyanin is a natural pigment that is widely spread in nature and is present in almost all plant tissues. It has become one of the most used natural colorants as it not only gives out marvelous colors but also contains several health benefits. One of the most important anthocyanin sources is *Clitoria ternatea* or also known as butterfly pea flower. Butterfly pea flower naturally has many unique characteristics and has become an important source of polyacylated anthocyanin. However, the same with other anthocyanins, it is unstable due to many factors like pH, light, and temperature. Also, the commercial production of concentrated anthocyanin powder from the butterfly pea flower is still unavailable. With the knowledge of anthocyanin's characteristics and factors affecting its stability, the production process from the pre-treatment, extraction, concentration, drying until packaging are possible to be done in suitable ways to produce a stable and applicable concentrated anthocyanin powder from the butterfly pea flower. Hence, from this review, is summarized the characteristics, factors affecting the stability of anthocyanin in butterfly pea flower, and the production of concentrated anthocyanin powder from butterfly pea flower.

Keywords: Anthocyanin, Butterfly Pea, Colorant, Color quality, Production, Stability

DEDICATION

I dedicate this work to the Glory of Almighty God,

God the Father, the Son, and the Holy Spirit.

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