

## **TULIP PETAL AS A NOVEL NATURAL FOOD COLORANT SOURCE: PARAMETERS OPTIMIZATION**

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### **ABSTRACT**

Production of food ingredients from natural sources has attracted a great attention since people tend to consume foods prepared with natural additives. The present study talks about optimization of various parameters involved in the extraction of anthocyanin from tulip petals, and comparing the obtained results with the already used optimization model to determine the best optimization model. Response surface methodology was used and maximum anthocyanin extract was found at 40°C for 75 minutes.

**KEYWORDS:** Anthocyanin, Optimization, Food Product & Extraction Chemical