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COME celebrate with us the 2019 NSTW!

17-21 July 2019, Wednesday-Sunday

World Trade Center, Pasay City

Theme: "Science for the People: Enabling Technologies for Sustainable Development"

Eat with your eyes, Color your food world bright



Clockwise: ITDI is exploring use of plant pigments as food colorant. These include deep violet to purple from *Arius* berries, purple from *ube* or purple yam, red from the herb roselle, and yellow from egg fruit canistel or *tiesa*.



If there is one word that universally describes food it can only be COLOR. But did you know that natural color of foods is due primarily to their pigments, such as carotenoids for the color yellow, anthocyanins for red, betanin for yellow-brown, and chlorophylls for green?

These compounds have drawn considerable attention in recent years but not because of their coloring properties. Their potential health-promoting effects have caught the attention of many. As well, occurrence and levels of these pigments in foods have been widely explored.

Our Business is Industry

Department of Science and Technology INDUSTRIAL TECHNOLOGY DEVELOPMENT INSTITUTE
DOST Compound, General Santos Avenue, Bicutan, Taguig City Tel.: 837-2071 local 2184 / 2268



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But then, while processing effects and rate of yield have been actively studied, only a few natural food colorants have reached the market.

Lack of color stability and short shelf life are major deterrents. Competing uses of plant sources for both food and color are also bothersome.

Now, at the Industrial Technology Development Institute (DOST-ITDI), researchers have developed natural food dyes from five commonly available fruits and other plant materials.

These include colors of deep violet to purple from *Arius* berries (*Podocarpus costalis*); purple from *ube* (*Dioscorea alata*); red from the herb roselle (*Hibiscus sabdariffa*); yellow from egg fruit canistel or tiesa (*Pouteria campechiana*); and purple from purple sweet potato (*Ipomoea batatas*).

ITDI has developed from these sources 4 shades of violet/purple, 3 shades of red, 3 shades of pink, and 1 in yellow ochre. It tested these dyes for stability and shelf life for application in bottled *nata de coco*, Chinese *tikoy*, cupcakes, and calamansi juice.

It will soon develop, further, other shades of these colors including more varied food applications.

Natural Dye for Food Applications is one of three ITDI-developed technologies selected to be presented during the Forum with Industry on July 18 during the 2019 National S&T Week (NSTW) Exhibits slated on July 17-21 at the World Trade Center-Metro Manila. Admission to the exhibits is FREE. It is open to the public from 8:00 AM to 5:00 PM.

NSTW is celebrated every third week of July through Proclamation No. 169 of 1993 to highlight significant contributions of S&T to national development. (AMGuevarra\ ITDI S&T Media Service)

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