

Valorization of Natural Vegetable Substances from Tunisia: Purification of Two Food Additives, Anthocyanins and Locust Bean Gum

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Abstract : Color is one of the most important quality attributes for the food industry. Grape marc, a complex lignocellulosic material is one of the most abundant and worth less byproduct, generated after the pressing process. The development of the process of purification by micro filtration, ultra filtration, nano filtration and drying by atomization of the anthocyanins of Tunisian origin is the aim of this work. Locust bean gum is the ground endosperm of the seeds of carob fruit; owing to its remarkable water-binding properties, it is widely used to improve the texture of food and largely employed in food industry. The purification of LGB causes drastically reduced ash and proteins contents but important increase for galactomannan.

Keywords : Carob, food additives, grape pomace, locust bean gum, natural colorant, nano filtration, thickener, ultra filtration

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