CONTENTS

	LIST OF	FIGURES	
	LIST OF	TABLES	
1.	INTROD	UCTION	1-2
2.	REVIEW	OF LITERATURE	3-15
	2.1 Antho 2.1.1	Classification of Anthocyanins	3-8 3-4
	2.1.2	Biosynthesis of Anthocyanins	4-5
	2.1.3	Antioxidant properties and health effects of anthocyanins	6-7
	2.1.4	Anthocyanins in rice	7-8
	2.2 Extrac	etion	8-14
	2.2.1	Solid Liquid Extraction	9
	2.2.2		10-11
	2.2.3	Separation and purification of Anthocyanins	11-12
	2.2.4		12-14
		2.2.4.1.1 HPLC	12
		2.2.4.1.2 UV-Vis spectroscopy	12-13
		2.2.4.1.3 Mass spectroscopy	13
		2.2.4.1.4 Nuclear magnetic resonance	13
		2.2.4.1.5 Hydrolysis technique	13-14
	2.3 Antio	xidant	14-15
	2.3.1	Antioxidant activity	14
	2.3.2	Anti-oxidative analysis methods	14-15
	2.3	3.2.1 DPPH method	15
	2.3	3.2.2 FRAP method	15
3.	MATERI	ALS AND METHODS	16-29
	3.1 Pigme	ented rice sample	16
	3.2 Chem	icals and reagents	16-17
	3.3 Instru	ments used in the experiments	17

	3.5 Preparation of fruit juices	19
	3.6 HPLC analysis of anthocyanins	20
	3.7 Antioxidant assay	20-22
	3.7.1 DPPH assay of the AECB extracts	20-21
	3.7.2 FRAP assay of the AECB extracts	21-22
	3.8 Total monomeric anthocyanin content of AECB extracts	22-23
	3.9 Degradation studies of anthocyanins	23-25
	3.9.1 Total monomeric anthocyanin content	23-24
	3.9.2 Kinetics model of anthocyanins in aqueous solutions	24-25
	3.10 Extraction of protein from local rice bran	25
	3.11 Protein estimation by Lowry's method	25-26
	3.12 Spray drying for encapsulated powders	26-28
	3.12.1 Moisture content of encapsulated powders	26-27
	3.12.2 Hygroscopicity of encapsulated powders	27
	3.12.3 Solubility of encapsulated powder materials	27
	3.12.4 Encapsulation efficiency of encapsulated powders	28
	3.13 Colour measurement of encapsulated powders	28
	3.14 Lemon juice fortified with encapsulated powders	28-29
	3.14.1 pH of the lemon juices	29
	3.14.2 Total anthocyanin content of the lemon juices	29
	3.14.3 TSS of the lemon juices	29
	3.15 Colour measurement of the lemon juices	29
	3.16 Sensory evaluation of the lemon juices	29
4.	RESULTS AND DISCUSSION	30-45
	4.1 Obtaining rice bran from <i>Chakhao Poireiton</i>	30
	4.2 Extraction of anthocyanins from rice bran	30
	4.3 HPLC analysis of the anthocyanin extracted from coloured	30-31
	rice bran AECB extracts.	JU-J1
	4.4 Antioxidant assays	31-32
	4.4 Antioxidant assays 4.5 Total monomeric anthocyanin content (MAC)	32-33
	Total monomene andiocyanni content (WAC)	J4-JJ

3.4 Preparation of anthocyanin extracts from coloured rice bran

18

6. BIBLIOGRAPHY 47		
NCLUSION	46	
4 Sensory Evaluation of the lemon juices	44-45	
3 Colour measurement of the lemon juices	44	
with microencapsulates		
2 Various parameters of the lemon juices incorporated	42-43	
1 Colour measurement of encapsulated powder materials	42	
materials		
0 Characteristics of the spray dried encapsulated powder	41-42	
Yield of spray dried anthocyanin powders	39-40	
Protein extracted from local rice bran.	39	
treatment and at different pH buffer solutions		
Degradation kinetics studies of anthocyanin during heat	35-39	
0-120 minutes.		
at temperature 60, 70 and 80°C during time interval of		
MAC (mg/L) content of AECB extracts at pH buffers (1-5)	33-34	
	at temperature 60, 70 and 80°C during time interval of 0-120 minutes. Degradation kinetics studies of anthocyanin during heat treatment and at different pH buffer solutions Protein extracted from local rice bran. Yield of spray dried anthocyanin powders Characteristics of the spray dried encapsulated powder materials Colour measurement of encapsulated powder materials Various parameters of the lemon juices incorporated with microencapsulates Colour measurement of the lemon juices School	

.

LIST OF FIGURES

Figure 2.1 The structure of the flavylium ion or 2-phenylbenzopyrilium	3		
Figure 2.2 Schematic representation of the flavonoid biosynthetic pathway			
Figure 2.3 Schematic extraction: before extraction and after extraction			
Figure 3.1 Rice sample (Chakhao Poireiton)	16		
Figure 3.2 Preparation of fruit juice	19		
Figure 4.1 Typical chromatogram of standard anthocyanin pigments and			
anthocyanin from pigmented rice			
Figure 4.2 L-ascorbic acid standard curve for FRAP assay	32		
Figure 4.3 Degradation of AECB extracts at pH 1.0 during heating at 60, 70	35		
and 80°C			
Figure 4.4 Degradation of AECB extracts at pH 2.0 during heating at 60, 70	35		
and 80°C			
Figure 4.5 Degradation of AECB extracts at pH 3.0 during heating at 60, 70	36		
and 80°C			
Figure 4.6 Degradation of AECB extracts at pH 4.0 during heating at 60, 70	36		
and 80°C			
Figure 4.7 Degradation of AECB extracts at pH 5.0 during heating at 60, 70	37		
and 80°C			
Figure 4.8 Encapsulated powder (EP1) containing maltodextrine as carrier agent	40		
and anthocyanin extract			
Figure 4.9 Encapsulated powder (EP2) containing maltodextrine as carrier agent,	40		
anthocyanin extract and bran proteins			
Figure 4.10 S1: control lime juice; S2: lime juice containing 1% encapsulated			
powder EP1; S3: lime juice containing 1% encapsulated powder EP2			
Figure 4.11 Radar graph representation of the sensory evaluation data	45		

LIST OF TABLES

Table 2.1 Common anthocyanidins present in nature		
Table 4.1 Rice bran obtained from Chakhao Poireiton	30	
Table 4.2 DPPH activity and FRAP reducing power of AECB extracts	32	
Table 4.3 Initial monomeric anthocyanin content (MAC) of AECB extracts	33	
at different pH buffers		
Table 4.4 Initial monomeric anthocyanin content (MAC) of AECB extracts at	34	
different pH buffers after 30 min of heat treatment at 60, 70 and 80°C		
Table 4.5 Effect of temperature and pH on the k, $t_{1/2}$, E_a and Q_{10} values of	38	
anthocyanin degradation during heating at 60, 70 and 80°C		
Table 4.6 Yield of spray dried encapsulated powders	39	
Table 4.7 Various parameters of encapsulated powder materials	41	
Table 4.8 Hunter colour Lab results of encapsulated powder materials	42	
Table 4.9 pH, TSS and TAC of encapsulated powder materials.	43	
Table 4.10 Hunter Colour Lab results of the lemon juices.	44	
Table 4.11 Sensory scores of the lemon juices with microencapsulates	44	