



Agricultural Journals

Czech Journal of

FOOD SCIENCE

[home](#) [page](#) [about us](#) [contact](#)

[us](#)

Table of Contents

IN PRESS

CJFS 2014

CJFS 2013

CJFS 2012

CJFS 2011

CJFS 2010

CJFS 2009

CJFS 2008

CJFS 2007

CJFS 2006

CJFS 2005

CJFS 2004

CJFS 2003

CJFS 2002

CJFS 2001

CJFS Home

Editorial Board

For Authors

- **Authors Declaration**
- **Instruction to Authors**
- **Guide for Authors**
- **Copyright Statement**
- **Submission**

For Reviewers

- **Guide for Reviewers**
- **Reviewers Login**

Subscription

Czech J. Food Sci.

Zhang W., He J., Pan Q., Han F., Duan C.:

Separation and character analysis of anthocyanins from mulberry (*Morus alba* L.) pomace

Czech J. Food Sci., 29 (2011): 268-276

Mulberry pomace, as a by-product of juice and wine making, was investigated as a potential source of natural anthocyanins. The results showed that anthocyanin contents in mulberry pomace from two varieties were above 250 mg/100 g, that is 74%– 79% of that in mulberry whole fruit. Thus, mulberry pomace could be a potential anthocyanins source. The anthocyanins in mulberry pomace had an attractive red colour with the chroma at 5.0 and hue angle at 6.8. Five anthocyanins were identified in mulberry pomace, cyanidin-3-glucoside and cyanidin-3-rutinoside being the major anthocyanins. The method of the separation of the two anthocyanins was studied showing that both anthocyanins with purities above

55% could be well separated on Sephadex LH-20 by eluting with 10% ethanol containing 1% of acetic acid after purification with AB-8 macroporous resin. The recovery of the complete process of both anthocyanins was 57.4%. Cyanidin.