Extraction and Purification of Anthocyanin from Potato

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Abstract

This is a protocol for extraction and purification of anthocyanin from potato.

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Protocol

Step 1.
Macroporous resin AB8 were soaked with anhydrous ethanol 24h, fully swollen, and then washed with deionized water to no alcohol, lastly the resin were dried for use.

Step 2.
Potato tubers (250 g) were washed with distilled water and were cut into large pieces.

Step 3.
The large pieces were smashed in 500 mL of a mixture containing 50% alcohol and 1.6% citric acid.

Step 4.
The resulting mixture was filtrated twice with filter paper and then centrifuged at 4000 rpm 10min.

Step 5.
The supernatant was transferred into a column filled with the pretreated macroporous resin AB-8 for 6 h, and the pigments would be absorbed in AB-8.

Step 6.
The pigments were eluted with 95% alcohol until the resin became no color.

Step 7.
The eluate was concentrated with rotary evaporator at 30 °C.

Step 8.
The concentrated pigments were dried in vacuo for 12 h.