

<b>Title</b>	<b>Process for producing dyes from Safflower petals (Carthamus tinctorius L.)</b>
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<b>Patent no.</b>	<b>Patent No. 1453</b>
<b>Description</b>	<b>Process for producing dyes from Safflower petals</b> relates to the food industry, namely, to the extraction, purification and separation of natural chalconic colorants: carthamin and precarthamin. These biologically active colorants can be successfully used in order to substitute a toxic synthetic azo-colorants. This natural chalcones will be used to produce safe foods, cosmetics and pharmaceuticals. According to the method, the air-dried Safflower petals are treated with sodium carbonate solution (1-5%) and undergo high pressure. The liquid phase obtained by compression and clarification is treated with alimentary acid and undergo other simple operations. The result of the invention is obtaining a red-purple colorant, <b>carthamin</b> , in a solid state and a yellow colorant, <b>precarthamin</b> in the form of a concentrate dark-orange solution or yellow powder, if is necessary.
<b>EN</b>	<b>Applications:</b> Food Industry, Skin-friendly Cosmetics, Pharmaceuticals.
	<b>Advances:</b>
	1. Increasing the agricultural biodiversity and plant materials processing degree;
	2. Compliance with the EU directive to replace synthetic dyes with natural ones
	3. Solid state of obtained colorants, which offers them high stability
<b>Class no.</b>	3