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Title: Extraction and purification of anthocyanins from purple-fleshed potato

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HIGHLIGHTS

- A process for recovering anthocyanins from purple-fleshed potato is presented.
- Anthocyanins are extracted from potato tubers using aqueous ethanol.
- Purification of the anthocyanins is done efficiently using XAD-7HP as adsorbent.
- Adsorption removes practically all impurities from the extracts.
- The process can be easily scaled up and thus used on a larger scale.

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