



**Stabilities natural colorant of Sappanwood
(*Caesalpiniasappan. L*) for food and beverages in various pH,
temperature, and matrices of food**

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Abstract:Sappan wood is known as a medicinal component of drugs and beverages that redness color. The aim of this study was evaluated extract of sappan wood (*Caesalpiniasappan. L*) as a natural coloring for foods and beverages, its have a major chemical compound like brazilin as a neoflavonoid and have redness of color. The research was conducted on various of foods and beverages (chips, carbonated drinking, syrup, fruit concentrate, yogurt), various of pH and starch of food (wheat flour, rice flour, breadfruit flour). The results were recommended that extract of sappan wood could use as a natural colorant for foods and beverages with alkali of pH. It could give secondary metabolic compound for food e.g. antimicrobial and antioxidant compound indirectly, it could become as a functional food.

Keywords :sappan wood; brazilin; neoflavonoid; functional food.