Resource Summary Report

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potato anthocyanin extraction and purification

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Proper Citation

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Protocol Information

URL: https://dx.doi.org/10.17504/protocols.io.k4mcyu6

Authors: Yuanjun Yang, Fang Liu

Summary: Potato tubers (250 g) were washed with distilled water and smashed in 500 mL of a mixture containing 50% alcohol and 1.6% citric acid. The resulting mixture was filtrated twice and centrifuged at 4000 rpm. The supernatant was transferred into a column filled with the pretreated macroporous resin AB-8 for 6 h, and the pigments absorbed in AB-8 were eluted with 95% alcohol. The eluate was concentrated with rotary evaporator at 30 ??C and dried in vacuo for 12 h. Two biological replicates were used in this study.

Affiliations: Shandong agriculture academic sciencies, Shandong agriculture academic sciencies

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