



Tara-Red



Sweet & Tasty

Natural colours are preferred over artificial colours world-wide due to the side effects. The demand for natural colours has experienced significant growth, and analysts forecast, it will continue to increase as consumers become more skeptical of mass production techniques and safety issues. Tamarind (red variety), *Tamarindus indica* var. *rhodocarpa* (found one among thousand tamarind tree) is one of the trees in dryland agriculture which increases production and income, besides imparting stability to the farming system and recommended for Fruit Based Agroforestry Systems for Drylands. Tamarind (red variety) as a fruit trees, apart from the above advantages also yield valuable by products. It is rich in anthocyanins, sugar and Vitamin C, vitamin A content is quite high besides having high protein and low fat. Almost all parts of the tree find some use or other in food, chemical, pharmaceutical and textile industries, and as fodder, timber and fuel. It is having number of medical values including antibacterial, antioxidants, antiseptic etc.

Institute of Forest Genetics and Tree Breeding (IFGTB), Coimbatore has identified 40 accessions of red tamarind in different parts of Tamil Nadu and Karnataka states, established a germplasm bank at Kurumpapatti, Salem as potential high quality regional resources which can be transformed into a viable natural colourant for cosmetics, textiles and food. The bioactive components anthocyanins, present in the fruits of red tamarind demonstrated a high potential to be used as natural colourants due to their attractive orange, red and purple colours and water solubility that allows their incorporation into aqueous food systems. Therefore attempt has been made to extract anthocyanins from unripe fruit pulp of red tamarind as a colouring cue for food and other biological serves. Hence, the natural pigment “**Tara-Red**” was developed from the most promising accession collected from Rettapuli Puthupatti. The extract was made from the processed unripe fruits of red tamarind using water as solvent and made into concentrate. Chromatographic analysis revealed the presence of Cyanidin-3-glucoside, pelargonidin and delphinidin which are the major anthocyanins responsible for its natural red colour. This concentrate only be added as a colouring agent for jam preparation.

“**Tara-Red**” is a natural colourant developed from the unripe fruits of red tamarind. It is a natural colourant which gives a sour sweet taste and may be used as colouring agent for the preparation of jams.



Tara-Red

Natural Pigment

Sweet & Tasty



Nutritional Parameters

Values

Energy	94.65Kcal/Kg
Carbohydrate	8.6g
Protein	12.61g
Fat	1.09g
Cholesterol	BDL
Calcium	18mg
Iron	0.16mg
Sodium	37.11mg
Vitamin A	412.18U
Vitamin C	32.07mg



For further information Please Contact
Director

Institute of Forest Genetics & Tree Breeding

Indian Council of Forestry Research & Education
Forest Campus, R.S. Puram, Coimbatore - 641 002. Tamil Nadu.
Ph. : 0422 - 2484100, 2484169; Email : dir_ifgtb@icfre.org