

- **9. BIBLIOGRAFIA**

- Asen, S., Stewart, R.N. y Norris, K.H. (1972) Co-pigmentation of anthocyanins in plant tissue and its effect on color. *Phytochemistry* 11:1139-1144.
- Brouillard, R. (1982). Chemical structure of anthocyanins. In "Anthocyanins as Food Colors" (P. Markakis, Ed), Academic Press, New York. pp. 1-40.
- Brouillard, R. (1983) The *in vivo* expression of anthocyanin color in plants. *Phytochemistry* 22:1311-1323.
- Brouillard, R. y Cheminant, A. (1988). Flavonoids and Plant color, In "Plant Flavonoids in Biology and Medicine II: Biochemical, Cellular, and Medicinal Properties". Alan R. Liss, EDITORIAL New York. pp. 93-196.
- Dangle, O. (1993) Quantitative description of pelargonidin chromophore-cinnamic acid residues interactions within the Pharbitis anthocyanin family. In "The first international symposium on natural colorants for food, nutraceutical, beverages and confectionery. (F.J. Francis, Ed.). November 7-10, 1993, Amherst, Massachusetts. pp. 1-17
- Delgado-Vargas, F., Jimenez. A.R. y Paredes-Lopez, O. (2000) Natural pigments: carotenoids, anthocyanins, betalains-characteristics, biosynthesis, processing and stability. *Critical Reviews in Food Science and Nutrition* 40:3.
- Francis, F.J y Clydesdale, F.M. (1975) *Food Colorimetry: Theory and Applications*. The Avi Publishing Company, INC.
- Fuleki, T. y Francis, F.J. (1968) Quantitative methods for anthocyanins. I. Extraction and determination of total anthocyanin in cranberries. *J. Fd. Science* 33:72-77.
- Giusti, M. y Wrolstad, R.E. (1996) Red radish anthocyanins as natural red colorant for maraschino cherries. *J. Fd. Science* 61:688-694.
- Giusti, M. y Wrolstad, R.E. (1996) Characterization of Red Radish Anthocyanins. *J. Fd. Science* 61: 322-326.
- Giusti, M., Rodríguez-Saona, L., Baggett, J.R., Reed, L.G., Durst, R.W y Wrolstad, R.E. (1998) Anthocyanin pigment composition of red radish cultivars as potential food colorants. *J. Fd. Science* 63: 219-224.

- Goodman, L.P. y Markakis, P. (1965) Sulfur dioxide inhibition of anthocyanin degradation of phenolase. J. Fd. Science 30:135-137.
- Harbone, J.B. (1976). Function of flavonoids in plants. In “Chemistry and Biochemistry of Plant Pigments” (T.W. Goodwin, Ed.) Academic Press, London. pp. 736-779.
- Harbone, J.B. (Ed.) (1988) “The Flavonoids: Recent Advances in Research since 1980” Chapman and Hall, London.
- Harbone, J.B. Y Grayer, R.J. (1988). The anthocyanins. In “The Flavonoids: Advance in Research Since 1980” (J.B. Harbone, Ed.), Chapman and Hall, London. pp. 1-20.
- Heller, W. y Forkmann, G. (1988). Biosynthesis. In “The Flavonoids: Advances in Research Since 1980” (J.B. Harbone, Ed.), Chapman and Hall, London. pp. 399-425.
- Hrazdina. G. (1982). Anthocyanins. In “The Flavonoids: Advances in Research” (J.B. Harbone y T. Mabry Eds.), Chapman and Hall, London. pp. 135-188.
- Hutchings, B. (1999) Food Color and Appearance. Chapman and May Food Science Book.
- Kallio, H., Pallasaho, S., Carpa, J. y Linko, R.R. (1986) Comparison of the half-lives of the anthocyanins in the juice of crowberry, *Empetrum nigrum*. J. Fd. Science 51:408-410, 430.
- Lukton, A., Chichester, C.O. y MacKinney, G. (1956) The breakdown of strawberry anthocyanin pigment. Food Technology 10:427.432.
- Marquart, L.C. (1835) “Die Farben der Blüten, eine Chemisch-Physiologische Adhandlung”. Bonn.
- Mazza, G. y Brouillard, R. (1987) Recent developments in the stabilization of anthocyanins in food products. Food Chemistry 25:207-225.
- Robinson, G.M. y Robinson, R. (1931) A Survey of Anthocyanins I. Biochem. J. 25:1687-1705.
- Rodguíguez-Saona, L. y Wrolstad, R.E. (2001). Extraction, Isolation and Purification of Anthocyanins. In “Current Protocols in Food Analytical Chemistry“. John Wiley and Sons. pp. 1-9.

- Shibata, K., Shibata, Y. y Kashiwagi, I. (1919) Studies on anthocyanins: color variation in anthocyanins. J. Am. Chem. Soc. 4:208-220.
- Strack, D. y Wray, V. (1989) Anthocyanins. In “Methods in Plant Biochemistry. Vol. 1. Plants Phenolics.” (P.M. Harbone, Ed.). Academic Press. pp. 325-356
- Tiemberlake, C.F. (1980) Anthocyanins: occurrence, extraction and chemistry. Food Chemistry 5:69-80.
- Timberlake, C.F. y Henry, B.S. (1986). Plant pigments as natural food colours. Endeavour NS 10:31-36.
- Tsukasa, M. Sakurai, M. Shigeta J. Yoshida, K. Kondo, T. (1993). Formation of anthocyanins from different parts of strawberry plants. Journal of Food Science. 58 (4):788.
- Vaccari, A., Pifferi, P.G. y Zaccherine, G. (1982). Anthocyanins of Sunflower (*Helianthus annus*). J. Fd. Science 47:40-42.
- Wagner, G.J. (1982). Cellular and subcellular localization in plant metabolism. Recent Advances in Phytochemistry (Creasy, L.L. and Hrazdina, G., eds). Plenum Press, New York and London. 16:1-45
- Walford, J. (1980). Developments in food colors. Applied Science Publishers. London. Pp. 116-142.
- Yoshitama, K. (1977) An acylated delphinidin-3-rutinoside-5,3',5'-triglucoside from Lobelia erinus. Phytochemistry 16: 1857-1858.