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Spectrophotometric study on stability of anthocyanins extracts from black grapes skins

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Abstract. The aim of the study is to assess the stability of the anthocyanins extracts obtained from black grapes skins of *Vitis Vinifera.*
In order to obtain the extract with the highest concentration of anthocyanins and the one most stable under different varying factors such as: concentration of anthocyans, light exposure, temperature and oxygen, different extraction solvents were used.
The quantity of anthocyanins in the extracts and stability of anthocyanins extracts were established applying the pH differential method. The results show that black grapes skins have rich anthocyanins content (497.747 – 842.180 mg/100g in fresh products). The stability of anthocyanins extracts have been significantly affected by temperature (8.45% - 17.41% degradation) and exposure to light (37.91% - 89.48% degradation).

Keywords: anthocyanins, natural pigments, *Vitis Vinifera*, anthocyanins stability

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