

**UTILIZATION OF NATURAL FOOD COLOR FROM DRAGON FRUIT
(*Hylocereus polyrhizus*) IN YOGHURT, *NATA DE COCO*
AND MERINGUE**

Undergraduate thesis
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ABSTRACT

ABAS, ERICA RACHEL S. Utilization of Natural Food Color from Dragon Fruit (*Hylocereus polyrhizus*) in Yoghurt, Nata de Coco and Meringue. Undergraduate Thesis. Bachelor of Science in Food Technology, Cavite State University, Indang, Cavite. April 2013. Adviser: Mrs. Aitee Janelle E. Reterta.

A study entitled, Utilization of Natural Food Color from Dragon Fruit (*Hylocereus polyrhizus*) in Yoghurt, *Nata de Coco* and Meringue, was conducted at Institute of Food Science and Technology, Cavite State University, Indang, Cavite from October 2012 to February 2013. This study aimed to utilize natural food color from dragon fruit in yoghurt, *nata de coco* and meringue. Specifically, this study aimed to determine the amount of natural food color needed to produce acceptable yoghurt, *nata de coco* and meringue; describe process flow and process specification in the use of natural food color from red flesh dragon fruit; determine the general acceptability of yoghurt, *nata de coco* and meringue with natural food color from dragon fruit; and determine the stability of dragon fruit food color in yoghurt, *nata de coco* and meringue.

Pigment extracts were prepared by adding 2 L distilled water to 7 kg dragon fruit pulp. Addition of 15 mL of the pigment extract per 100 mL of yoghurt mixture gave moderately acceptable yoghurt. In *nata de coco*, the acceptable amount of food color needed to produce acceptable *nata de coco* is 400 ml.

Discoloration in meringue was observed during cooking. Color change in yoghurt was observed on the third week of storage while color change in *nata de coco* was observed on the fourth week.

Yoghurt and *nata de coco* colored with dragon fruit pigment is highly acceptable to majority of consumer evaluators.