



**“Extraction, Separation, and Analysis of Pigments in Colored Rice Varieties”
Valarie Osei-Akyeampong, '19; Ann M. Fabirkiewicz, Professor, Chemistry**

According to Chinese legend, black rice was once forbidden to all but the ruling class, due to its rarity, taste, and nutritional value. Now readily available, it is well-known in Asian cuisine, and used in desserts, porridge, and the like. Recent research at Louisiana State^{1, 2} shows that black rice has high fiber and vitamin E content and amounts of anthocyanins that rival blueberries. Anthocyanins are potent antioxidants and in the diet may help to prevent certain cancers, high blood pressure, and heart disease, among other diseases. This project proposes to isolate the pigments in black rice and analyze their antioxidant capacity, and to compare those results to other rice varieties.

