



Anthocyanins and Copigments from fruits, vegetables and flowers: Characterization, Separation and Isolation by Membrane and Countercurrent Chromatography



Miriam A. Rodríguez-Werner



Cuvillier Verlag Göttingen
Internationaler wissenschaftlicher Fachverlag



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Anthocyanins and Copigments from fruits, vegetables and flowers: Characterization, Separation and Isolation by Membrane and Countercurrent Chromatography

Von der Fakultät für Lebenswissenschaften
der Technischen Universität Carolo-Wilhelmina
zu Braunschweig
zur Erlangung des Grades einer
Doktorin der Naturwissenschaften
(Dr. rer. nat.)
genehmigte
Dissertation

von Miriam Adriana Rodríguez-Werner (geb. Rodríguez Arzaba)
aus Córdoba, México



Bibliografische Information der Deutschen Nationalbibliothek

Die Deutsche Nationalbibliothek verzeichnet diese Publikation in der Deutschen Nationalbibliografie; detaillierte bibliografische Daten sind im Internet über <http://dnb.d-nb.de> abrufbar.

1. Aufl. - Göttingen: Cuvillier, 2016

Zugl.: (TU) Braunschweig, Univ., Diss., 2016

1. Referent:	Prof. Dr. Peter Winterhalter
2. Referent:	apl. Prof. Dr. Ulrich Engelhardt
eingereicht am:	22.06.2016
mündliche Prüfung (Disputation) am:	02.09.2016

Druckjahr 2016

Dissertation an der Technischen Universität Braunschweig,
Fakultät für Lebenswissenschaften

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1. Auflage, 2016

Gedruckt auf umweltfreundlichem, säurefreiem Papier aus nachhaltiger Forstwirtschaft.

ISBN 978-3-7369-9426-3

eISBN 978-3-7369-8426-4

Vorveröffentlichungen der Dissertation

Teilergebnisse aus dieser Arbeit wurden mit Genehmigung der Fakultät für Lebenswissenschaften, vertreten durch den Mentor, in folgenden Beiträgen vorab veröffentlicht:

Publikationen

Cuevas Montilla, E., Rodríguez Arzaba, M., Hillebrand, S. & Winterhalter, P. Anthocyanin Composition of Black Carrot (*Daucus carota* ssp. *sativus* var. *atrorubens* Alef.) Cultivars Antonina, Beta Sweet, Deep Purple, and Purple Haze. *Journal of Agricultural and Food Chemistry*. 59 (7): 3385-3390 (2011).

Tagungsbeiträge

Rodríguez-Werner, M. A., Stürz, M. & Winterhalter, P.: Authentizitätskontrolle und Nachweis von Verfälschungen in Aronia-Produkten (*Aronia Melanocarpa*). (Poster). 44. Deutscher Lebensmittelchemikertag, Karlsruhe (2015).

Rodríguez-Werner, M. A. & Winterhalter, P.: Separation of Anthocyanins and Copigments from Chinese Purple Sweet Potatoes (*Ipomoea batatas* L.) by membrane Chromatography. (Poster). XV Latin American Congress of Chromatography-COLACRO, Cartagena de Indias, Colombia (2014). P-IN-09.

Rodríguez-Werner, M. A. & Winterhalter, P.: Membranchromatographische Methode für die Trennung der Anthocyane und Copigmente von schwarzen Karotten (*Daucus carota* ssp. *sativus* var. *atrorubens* Alef.) der Sorten „Deep Purple“, „Antonina“ und „Purple Sun“. (Poster). 42. Deutscher Lebensmittelchemikertag, Braunschweig (2013). Abstract in *Lebensmittelchemie* 68 (1), 10 (2014).

Rodríguez-Werner, M. A. & Winterhalter, P.: Membranchromatographische Trennung der Anthocyane und Copigmente aus chinesischen Süßkartoffeln (*Ipomoea batatas* L.) der Sorte Purple Sweet Potato. (Poster). 41. Deutscher Lebensmittelchemikertag, Münster (2012).

Rodríguez Arzaba, M. A., Piera Gonzalez, L. & Winterhalter, P.: Isolierung und Charakterisierung von Verbindungen aus mexikanischem *Hibiscus sabdariffa* L. mittels HSCCC. (Poster). 40. Deutscher Lebensmittelchemikertag, Halle (2011).



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To André and my parents



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Acknowledgements

I remember my first contact with Germany and I would especially like to thank my supervisor Prof. Dr. Peter Winterhalter who gave me an opportunity to do research in his laboratory during my Erasmus exchange year. This experience has turned my life around. Few years later, he gave me the opportunity to do my Ph.D thesis in his group. I thank him for his support during this time, which I will never forget. Moreover, I would like to thank the thesis committee: apl. Prof. Dr. Ulrich Engelhardt and Prof. Dr. Robert Kreuzig.

I am thankful to German Academic Exchange Service (DAAD) for the financial support in cooperation together with Herrn Dr. Kropf of Henkel AG & Co. KGaA at the beginning of my doctoral thesis. Additionally, I thank Dipl.-Ing. Olaf Melzer of the Faculty of Agricultural Sciences and Landscape Architecture of the University of Applied Sciences (Osnabrück) for supplying black carrots. Also, I would like to thank Dr. Melanie Stürz (Symrise AG) for providing samples for the project.

In addition, I thank Dr. Maria Ramos Jerz, Dr. Gerold Jerz, Dr. Elyana Cuevas Montilla and Dr. Silke Hillebrand for giving me academic support during my stay in the laboratory and for their friendship. I wish to thank Mrs Carola Balcke, in particular, for the help in the corrections and assistance with literature. Furthermore, I thank Tuba Esatbeyoglu, Stephanie Trebst, Stefanie Kuhnert, Recep Gök, Andrea Wilkens, Sebastian Tolle, Mariana Neves, Emmanuel Letsyo, Christian Bork, Nils Kaiser, Ulf Stodt, Rouba Horanni, Eva Schmalfuss and Josefina Ostberg for the nice time that we spent together in and out of the laboratory, and their advice, feedback, and assistance. Moreover, I would like to thank my master students and exchange students for their help, support and the nice time we had together.

On the other hand, I thank my Spanish family: especialmente a el tío Julian y la tía Lolín, que por ellos comenzó mi aventura por Europa. A Guadalupe, Juan, Ma. Dolores, los Julianets, Olga, Tony y Olga que siempre me apoyaron y por los gratos momentos. María y Alicia, mil gracias por estar siempre en todo aquel tiempo, que siempre hemos compartido juntas.

To my Mexican family: Muchas gracias a mis padres, René y Tina, así como a mis hermanos y a mi cuñada, René, Morgan y Yuli, por su motivación y apoyo incondicional en mi preparación por salir adelante y superarme día a día. Me siento muy afortunada de contar siempre con todos ustedes, además la educación es la mejor herencia que me han podido dar apesar de todas las circunstancias.

Ich danke meiner deutschen Familie: Petra, Peter, dem lieben Herbert und der lieben Gerti für eure Unterstützung. Besonders möchte ich mich bei André bedanken. Vielen Dank für deinen Glauben an mich, für deine Geduld und weil du immer für mich da bist...egal was passiert. Con mucho amor y cariño.



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