

## **POSSIBILITIES OF USING NATURAL DYES IN THE PRODUCTION OF BREADED PRODUCTS**

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### **ABSTRACT**

Recent trends have led to an increase in interest in modern food in recent years. Although in Hungary it is rare to find various colored breadcrumbs, it is even more widespread abroad. We made a trial production with various natural dyes extracted from vegetables, where we tried to achieve the usual golden brown color in the case of crumbs. We measured color coordinates and performed consumer sensory evaluation. Based on our results, it can be said that bread crumbs made with saffron and paprika are very popular among consumers. Although saffron is very expensive, it is also an extremely good colorant in small quantities. Furthermore, when added to paprika, it has a less intense flavor and is available as a sought-after color accepted by consumers. Based on our results, the use of plant extracts also holds many possibilities. Consumers are open to innovation and would be willing to try a breaded product of a special color that has not yet been produced on the market.