



Professor Kiril Mihalev from the University of Food Technology in Bulgaria, one of main speakers during [Paris Polyphenols 2012 World Congress](#) , underlines the importance of this meeting : “

*Co- pigmentation is a nature's colour-stabilising mechanism in which anthocyanin pigments and other, usually colourless, molecules (co-pigments) form complexes*”.

*“Distilled (de-aromatised) rose (Rosa damascene Mill.) petals, a by-product from the rose essential oil industry, are rich source of polyphenols, particularly flavonols ”*, he commented.

Professor Kiril Mihalev summarizes its research which will be presented during Paris Polyphenols 2012 by saying that : *“the addition of rose petal polyphenols acting as co-pigments significantly reduces the anthocyanin degradation in processed strawberries, thus bringing about enhanced colour stability without using synthetic food colorants*”.

## Paris Polyphenols 2012

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