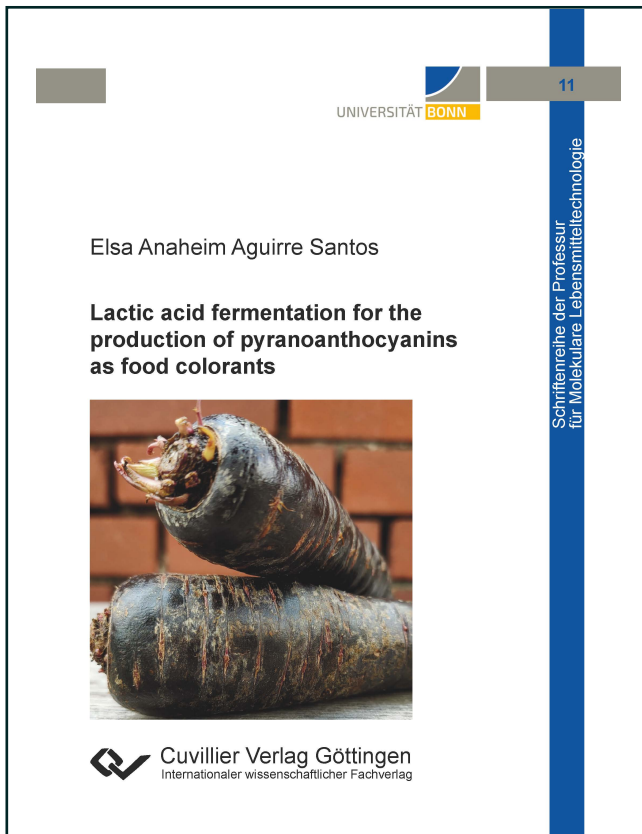




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**Lactic acid fermentation for the production of
pyranoanthocyanins as food colorants**



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