

Re: pink lemonade

Source: <http://sci.tech--archive.net/Archive/sci.med.nutrition/2005-10/msg00454.html>

- *From:* bob@xxxxxxxxxxxxxxxx
 - *Date:* 24 Oct 2005 18:17:32 -0700
-

i don't see any of this stuff when i read the label.

Sbharris[at]sign[ix].netcom.com wrote:

> Julie Bove wrote:
>> <bob@xxxxxxxxxxxxxxxx> wrote in message
>> news:1130076658.993775.12950@xx
>>> Out of curiosity, anyone know what makes pink lemonade pink?
>>
>> Cherry juice or syrup.
>>
>> --
>> See my webpage:
>> <http://mysite.verizon.net/juliebove/index.htm>
>
> COMMENT:
>
> Not commercially. Actually, although red grape extract has been used, I
> find on further search the claim that traditionally in the US, beet
> juice is used for pink lemonade. Reason: the betacyanin in beets holds
> up better in acid environments like lemon juice. Betacyanin is not the
> same stuff as anthocyanin (the pigment in grapes). As you might guess
> from the fact that enough dietary beet will turn urine red, but no
> amount of grape juice will.
>
> <http://www.answers.com/topic/beet>
>
> SBH

• *Follow-Ups:*

◆ [*Re: pink lemonade*](#)

◇ *From:* Sbharris[at]sign[ix].netcom.com

- Prev by Date: [*but doesn't "reduced feeding efficiency" also means less absorption of*](#)
- Next by Date: [*Re: calorie questions and musings*](#)
- Previous by thread: [*Re: pink lemonade*](#)

Re: pink lemonade

- Next by thread: ***Re: pink lemonade***
- Index(es):
 - ◆ ***Date***
 - ◆ ***Thread***