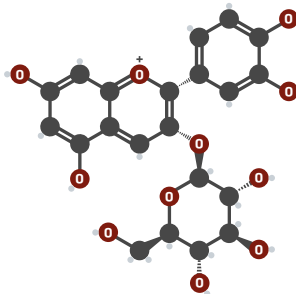


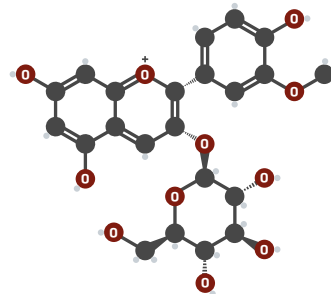


## Philippines: Puto bumbong

Puto bumbong is a steamed purple rice cake, topped with muscovado sugar and grated coconut, eaten in the Philippines at Christmas. Anthocyanin pigments (including cyanidin 3-glucoside and peonidin 3-glucoside) give the rice its purple colour. The pigments are found in the bran of the rice grains. The rice appears dark purple when uncooked, but lightens when cooked as the bran mixes with the white endosperm.



Cyanidin 3-glucoside



Peonidin 3-glucoside

KEY: ● Carbon ● Oxygen ● Hydrogen

Rice grains

Bran

Endosperm