

<b>Title:</b>	An improved process for the preparation of stabilized pure phycocyanin
<b>Abstract</b> :	The process is a one-step process for the purification and stabilization of the algal pigment phycocyanin, a natural blue food colorant. Phycocyanin finds application as a blue food colorant in beverages, ice-creams, sherbaths, in cosmetics and also as flurocent probes. A process is a one step process for the purification and stabilization of the algal pigment phycocyanin by aqueous two-phase systems containing appropriate non-ionic polyols selected from glycols & polysaccharide having relative hydrophilic affinity. Process also improves the purity and thermal stability of phycocyanin.