The study is justified by two major arguments: first from the proved antioxidant effect of anthocyanins and their importance for health and the second the tendency to world level for replacing synthetic foods colorants with natural pigments among which anthocyanins are situated in first place because of their intense and diverse colors as also for their protective effect [1].

The goal of the study consists in: quantitative analysis of anthocyanins from skins of black grapes, known for their important quantities of anthocyanins contents and stability study of anthocyanins extract solutions during time at ambient temperature.

The analyzed vegetal products were fresh and persevered skins of black grapes (Vitis Vinifera), harvested on optimum maturity period from Murfatlar area, Constanta county. Anthocyanins extraction was done using three different solvents while the quantity and stability study of anthocyanins from black grapes skins was established applying two different spectrophotometrical methods using JENWAY 6300, Cambridge England, Spectrometer.[2, 3, 4].

The results show that black grapes skins have rich anthocyanins containing (325.216- 323.456 mg/100g in fresh products) and a good stability in time (289.335 - 316.962 mg/100g in fresh products). The anthocyanins extracted from black grapes, being more stable in acid medium, are recommended to be mainly used to ameliorate the colors of acid drinks: fruit juices and syrups, fruit jelly, dried fruits, fruit candies, etc.

Keywords: anthocyanins, natural pigments, flavonoides, flavylium cation, anthocyanins stability, black grapes.