



# BLACKCURRANT

**Dry extract of the blackcurrant fruit  
with min. 35% total anthocyanins  
(*Ribes nigrum* L.)**

## The Product characteristics:

- *Our dry extract is obtained through aqueous extraction and subsequent purification with ethanol*
- *The processing of the berries allows to obtain a product enriched with total anthocyanins (minimum 35%)*
- *The quantitative chemical characterisation (through HPLC technology) provides an accurate and reliable formulation.*

## The fruit:

Blackcurrant fruits are a rich source of flavonoids among which anthocyanins and flavonols, vitamins and polyunsaturated fat acids. These metabolites give the blackcurrant anti-inflammatory, antioxidant and anti-microbial properties. In particular, these bioactive compounds are very active to fight the oxygen free radicals.

## Did you know:

- *Blackcurrant is widely used in cooking, in the preparation of jams, juices, fermented products, tea and sweets.*
- *It has always been used in traditional natural medicine for its beneficial properties*
- *According to ancient legends, like many plants with dark or “bivalent” parts (dark but sweet berries), blackcurrant “drives away black moods” and was used in the past to cure the plague and fever or to cure the “bad moods” of people who could not be “sunny” or happy.*

