

Product Specification

Black Currant Extract Liquid

Product Code

V0140011

Latin name

Ribes nigrum

Ingredients

black currants

Sensory properties - Product properties

Colour:

intensive purple

Appearance:

viscous uniform liquid, cloudy

Taste:

weak for black currant

Excipient:

none

Solvents:

none

Solubility:

soluble in water/alcohol mixtures

Chemical values

Anthocyanins

(expr. as Del-3-rut ; HPLC):

19,00 - 22,00 g / kg

Polyphenols

(expr. as Catechin; Folin Ciocalteaus):

25,00 - 45,00 g / kg

Residues of pesticides

The processed fruit is conform to the pesticide standards defined in the EC Regulation n. 396/2005, n. 149/2008 and n. 839/2008

Residues of heavy metals

Conform to European Directive 629/2008

Microbiological values

As per WHO/PHARM/92.559, Rev. 1, Pg. 49

Packaging and MOQ

Packed in buckets à 20 kg net

Storage

Recommended storage temperature: 0/+4°C. Storage in frozen conditions (-18°C) avoids colour changes.

Shelf life

8 months