



Product Specifications

CurrantCraft® 8%

Standardized Black Currant Powder, 8%
(*Ribes nigrum*)



Product Code: B0140087

Product Description: Pure European black currant (*Ribes nigrum*) extract; processed without organic solvent via physical membrane separation and spray-dried with maltodextrin as an excipient; standardized to a minimum anthocyanin content of 8%

Product Properties

Color	Intensely dark red
Appearance	Powder, uniform particles, hygroscopic
Taste	Characteristic of black currant; astringent
Odor	Characteristic of black currant
Mesh size	> 98% through 60 mesh (< 250 µm)
Excipient	Maltodextrin (not genetically engineered, corn-based)
Solubility	Soluble in water and water/alcohol mixtures
Extract ratio	48:1
Identity	HPLC anthocyanin profile unique to black currant
Plant part used	Berries (fruit)

Analytical Values

Spec.

Anthocyanins (<i>Expr. as delphinidin-3-rutinoside; pH-Diff.</i>)	8.00 – 10.60	g/100 g
Polyphenols (<i>Expr. as catechin; Folin-Ciocalteu</i>)	10.90 – 17.10	g/100 g
Moisture (<i>Loss on drying; 105° C; 30 sec.</i>)	2.0 – 8.0	%
Total acidity (<i>Expr. as citric acid; anhydr.; pH 8.1</i>)	7.0 – 15.0	g/100 g

Heavy Metals and Pesticides

Spec.

Lead (<i>ICP-MS</i>)	< 3	ppm
Arsenic (<i>ICP-MS</i>)	< 0.5	ppm
Cadmium (<i>ICP-MS</i>)	< 1	ppm
Mercury (<i>ICP-MS</i>)	< 0.1	ppm
Pesticides	The processed fruit conforms to the pesticide standards defined in the FDA and EPA regulations.	

Microbiological Values

Spec.

Yeast (<i>Sabouraud Agar, 28°C, 5 d</i>)	< 20	CFU/g
Molds (<i>Sabouraud Agar, 28°C, 5 d</i>)	< 20	CFU/g
Total plate count (<i>ISO 4833</i>)	< 10,000	CFU/g
<i>E. coli</i> (<i>COLI ID Agar, 37°C, 24 h</i>)	0	CFU/g
<i>Salmonella</i> (<i>ISO 6579</i>)	Absent	/25 g

Country of Origin: Italy (finished product), Europe (raw materials)

Packaging: Packed in an aluminum bag in a plastic pail or corrugated box, 5 kg net

Storage: The product must be stored in a dark, cool, and dry area. Keep the package well-sealed since the product is hygroscopic. Color may change at the end of shelf life.

Best Used By: 36 months after production date under proper storage conditions

Quality Control

The information contained herein is, to the best of our knowledge, correct. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product.