

# Blackcurrants Austria

Steirische Beerenobstgenossenschaft eGen

Hans-Thalhammerstraße 28

8501 Lieboch, Austria

Phone: +43 3136 62002info@holunder.com

<https://www.holunder.com>

**Head of organisation: Mr Stefan Lampl**

Ing. Stefan Lampl, BA



stefan.lampl@holunder.com

**Growing surface: 150 ha**

**Average annual production: 260 t**

Austria grows nearly all blackcurrants organically.

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# Blackcurrants Ukraine

Ukrainian Berries Association

03150, 72 Yamska Street, b.5, of. 201

Kyiv, Ukraine

Phone: +38 044 561 61 62 or +38 067 487 37 40 or +38 050 383 07  
15info@uaberries.com.ua

<http://uaberries.com.ua>

**Head of organisation: MS. Kukhtina Iryna**

Iryna Kukhtina

kukhtinaia@gmail.com



**Growing surface: 5 000 ha**

**Average annual production: 27 000 t**

Vernysazh

Yubileinaia Kopania

Oriana

Saniuta

Sofyevskaia

KazatskaiaFor the moment, there is no organic blackcurrant growing in Ukraine. In Ukraine, blackcurrants are mainly available in the form of IQF, juices, fruit drinks and jams.

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# Blackcurrants France

ANCG (Association Nationale Cassis Groseille)

1 rue Charles Lacretelle

49070 BEAUCOUZEidfel@valdeloire-fel.org

**Head of organisation: Guillaume Marie**



Marie Bardol

Phone: +33 2 41 375 375

marie.bardol@hexavalor.fr Growing surface: 1300 ha Average annual production: 4600t Noir de Bourgogne

Blackdown

Royal de Naples

Andega

Andorinemainly blackcurrant liqueur (“crème de cassis”), but also jams, juices, coulis, sorbets The name of blackcurrant in French is “cassis”. After the publication of abbot Bailly de Montaran’s book about the “fabulous health benefits of blackcurrants” in the 17th century, almost every family grew blackcurrants in their gardens. Their purpose was mainly a use to cure all sorts of illnesses. Blackcurrant cultivation on a private but large scale lasted for around a century - until the period of Enlightenment, where this tradition ended. Blackcurrants were then again popular at the end of the 19th century. All over France, people massively grew blackcurrants. But the main region of blackcurrant growing was in the Burgundy region, after the invention of blackcurrant liqueur “crème de cassis”. This liqueur is nowadays still widely used in France and all over the world: together with white wine or sparkling wine (cocktails known as “Kir” and “Kir Royal”). Most of the blackcurrant liqueurs are still mainly being produced in Burgundy.

Some blackcurrant farmers in France also grow them for the purposes of the perfume industry: extracts of the buds are very much in demand.

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## **Blackcurrants United Kingdom**

<http://www.blackcurrantfoundation.co.uk/>

**Head of organisation:**

**Growing surface: 2400ha**



**Average annual production: 12000t**

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# **Blackcurrants New Zealand**

**Blackcurrants NZ Inc.**

PO Box 107

Rolleston, Canterbury

New Zealand 7643 [www.blackcurrant.co.nz](http://www.blackcurrant.co.nz) Head of organisation: James Tavendale



Karilyn Witterick

(Administrator)



office@blackcurrant.co.nz  
annual production: 4000 t

Growing surface: 700 ha  
Average

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# Blackcurrants Germany

Vereinigung der Johannisbeer-Anbauer in Deutschland e.V.

Triftweg 2

06556 Mönchpiffel-Nikolausrieth

<http://www.johannisbeeranbauer.de/>

**Head of organisation: Dirk Herdieckerhoff**



Carina von Jagemann

Phone : +49 0346526655

carina.vonjagemann@moenchpiffel.de

**Growing surface: 1500 ha**

**Average annual production: 8000 t**

Ben Alder

Tisel

Titania

Tiben 10% of the blackcurrants in Germany are organically grown.

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# Blackcurrants Japan

Beneseed Company Ltd

Osaka Headquarters

Maruitonishiumeda Bld. 4F

3-3-45, Umeda, Kita-ku

Osaka 530-0001 echigoya@beneseed.co.jp

<http://japanblackcurrantassociation.jp/>

**Head of organisation: Mr. Genjiro Katayama**



Midori Echigoya

Phone : +81-6-6442-7688

echigoya@beneseed.co.jp

**Growing surface: 7 ha**

**Average annual production: 7 t**

Ben Ard



All blackcurrants in Japan are organically grown. “Juliette” as Beneseed Company’s beverage  
“Active Seed 1” as Beneseed Company’s health supplement  
Blackcurrant is called “Kurosuguri” in Japanese.

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# Blackcurrants Norway

Gartnerhallen SA

Visiting address: Nedre Kaldbakkvei 40, 1081 Oslo

Mail address: PB 111 Alnabru, 0614 Oslo

Phone: +47 23249300

[gartnerhallen@gartner.no](mailto:gartnerhallen@gartner.no)

[www.moelstad.no](http://www.moelstad.no) and [www.mustvedt.no](http://www.mustvedt.no)

**Head of organisation: Mr. Arnt Foss (MD)**



Vibeke Midgaard

Phone : +47 23249311

vibeke.midgaard@gartner.no

**Growing surface: 200 ha**

**Average annual production: 600 t**

Ben Tron

Ben Alder

Narve Viking

Ben Hope

Kristin

Ben Gairn 7% of the blackcurrants in Norway are organically grown, but go into the conventional production. In Norway, people drink hot blackcurrant syrup (topped with water) in winter and on cold days, in autumn and spring. The Norwegian name for blackcurrants is "solbaer". This literally means "sun berry".

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## **Blackcurrants Poland**

**Polskie Stowarzyszenie Plantatorów Porzeczki (PSPP)**

Gorczyn 10

98-100 Łask

Phone: +48 608 316 466 or +48 606 669 239 [matrzo@wp.pl](mailto:matrzo@wp.pl) or [agric@poczta.onet.pl](mailto:agric@poczta.onet.pl)

[www.kspcp.org](http://www.kspcp.org)

**Head of organisation: Mr. PIOTR BARYLA**



Piotr Baryla  
agric@poczta.onet.pl

**Growing surface: 34 000 ha**

**Average annual production: 120 000 t**

Tisel

Tiben

Ruben

Ores

Ben Hope 5% of the blackcurrants in Poland are organically grown. In Poland, people say that currants bode family happiness.

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# Blackcurrants Netherlands

Coöperatieve Nederlandse Bessentelers

Westerguitedijk 1

4451RJ HeinkenszandVermueminaard373@msn.com

**Head of organisation: Mr. Jack Bove**



Lauran Vermue

Phone : +31 622208012

Vermueminaard373@msn.com

**Growing surface: 180ha**

**Average annual production: 1200 t**

Ben Alder

Ben Nevis

Ben Connon

Ben Tron

Ben Gairn8% of the blackcurrants in the Netherlands are organically grown.lemonade Cassis (“Hero”), ice cream / sorbet, wine, liqueur, juice, cake

In Dutch, blackcurrants are called “zwarte bessen” (meaning: black berries).

People also grow white and red currants in the Netherlands. Most of the blackcurrant fields are close to the sea, with less chance of nightfrost during blossoming.

Historically, people needed blackcurrants for their Vitamin C content. From 1900-1970, nearly every farmer had blackcurrants, sometimes only for his own consumption, others for sale. The oldest processor, Hero, made the promotion of his product, saying it was a “medicinal” drink.

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# **Blackcurrants Denmark**

Dansk Baerdyrker Forening

Kogbollevej 42

4800 Nyborg - Denmarkinfo@danskbaerdyrkerforening.dk

www.danskbaerdyrkerforening.dk

**Head of organisation: Jens Holme Pedersen**





Jens Holme Pedersen

Phone : +45 40635979

jhp@kogsboellegaard.com

**Growing surface: 500 ha**

**Average annual production: 3000 t**

Ben Alder

Ben Tron

Ben Lomond

Zusha

Ben Finley 45% of the blackcurrants in Denmark are organically grown.