

Fruchtsaft Bayer Fruit- and Vegetableprocessing Dr. Thilo Stockert



Requirements for the rawmaterial in the food (beverage) industry – black currant Today- Tomorrow

- Farmer/ Food industry
 - Breeding, Research
- Usage in the food industry
- Construction and ingredients
- Usage for the future
- Perspective
 - Research, Breeding



Usages from Black Currant products in the food industry

- Mostly
 - iqf, juice, pulp, concentrate
 - Beverage (juice, sirup, liqueur, spirits)
 - Canned
 - Preserved
 - Bakeries
 - Dairy
- Further
 - fresh
 - pharmacy
 - beauty care



Requirements for the Farmer

- Fertility
- Resistence against deseases
- Time of ripening
- Mechanical harvest
- Acidity (if paid for it)
- Yield, Yield, Yield



Requirements for the rawmaterial in the beverage industry – black currant

- Acidity -> Nectar
- Brix -> Concentrate
- Juice, Pulp
 - colour
 - flavour
 - yield, yield, yield



- Construction of Black Currant
 - Bush
 - root
 - wood
 - leaf
 - berry
 - Fruit skin
 - flesh of fruit
 - seeds



- Ingredients from Black Currant fruits
 - Fruit Skin
 - Flavonoide (Colour), Anthocyanidins (antioxidativ), Pectin
 - Flesh of Fruit
 - Vitamine C, P-Factor (possitiv for blood vessels)
 - Seeds
 - Fatty Acids: Linolacid 41 %, Alpha-Linolinacid 17 %, Gamma-Linolinacid 14 %, Oilacid 15 %, Palmitinacid 7,5 %, Stearidonacid 2,9 %, Stearinacid 1,5 %, Tocopherols, B-Carotines



!!!!Health claims!!!!

- Black Currant seems usefull/ preventiv for
 - Cancer
 - Cardiovasculär desease
 - Colds
 - Rheumatism
 - Throat
 - etc.



Proceeding Products from Black Currants in the beverage industry

- Juice, Pulp, Concentrate
- But also
 - Pomace
 - Skin (with a little bit fruit flesh), seeds
 - waste, animal food, pektin production,
 - » pharmacy, cosmetic



- Possibilities
 - Oil



- Extracts from the dried berries





Usages from Black Currant products in the food industry Today and Tomorrow

- fresh
- iqf, juice, pulp, concentrate
 - Beverage
 - Canned
 - Preserved
 - Bakeries
- Pharmacy
- Colour Industry



Products from Black Currants in the beverage industry - tomorrow

- Added Value
 - Skin, Seeds are in the main focus
 - Juice, Pulp, Concentrate ??????
- Research and Breeding for the future
 - Increasing from ingredients (Anthocyanes, fatty acids etc.)
 - Qualities from Black currant varieties for the future ????
 - Thick skin with high ingredients
 - A lot of seeds or great seed with high ingredients



Nobody knows, what the future will really bring.

But let us take the future as challenge!