

Global overview of Blackcurrant product innovations and market trend

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Who we are?

An Agency specialized in food innovation & nutritional communication



Sourcing

- We are working with Innova Database which:
 - Collects 250,000 new products each year
 - Covers more than 80 countries





Methodology

- « Blackcurrant » word in all food category, in all the world cover by Innova Database
- Since 2014

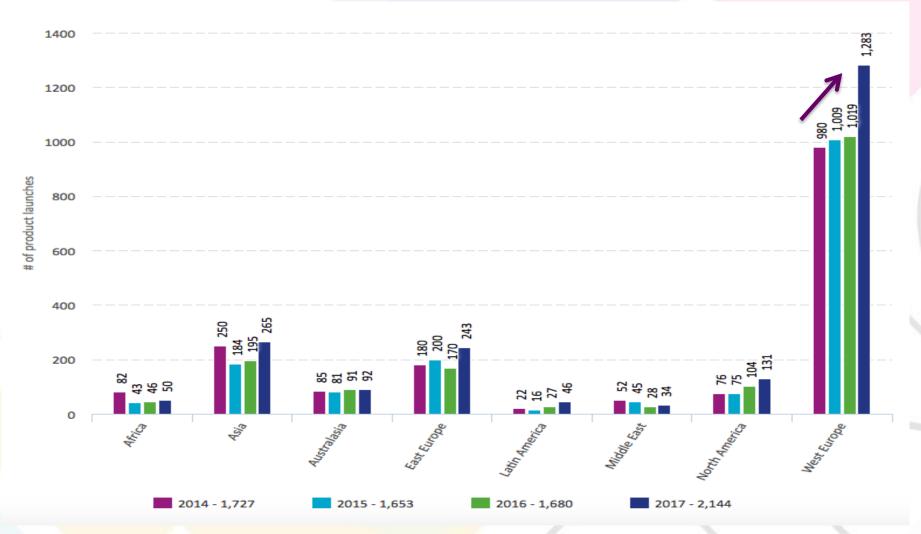


A growth of +27 % in 2017



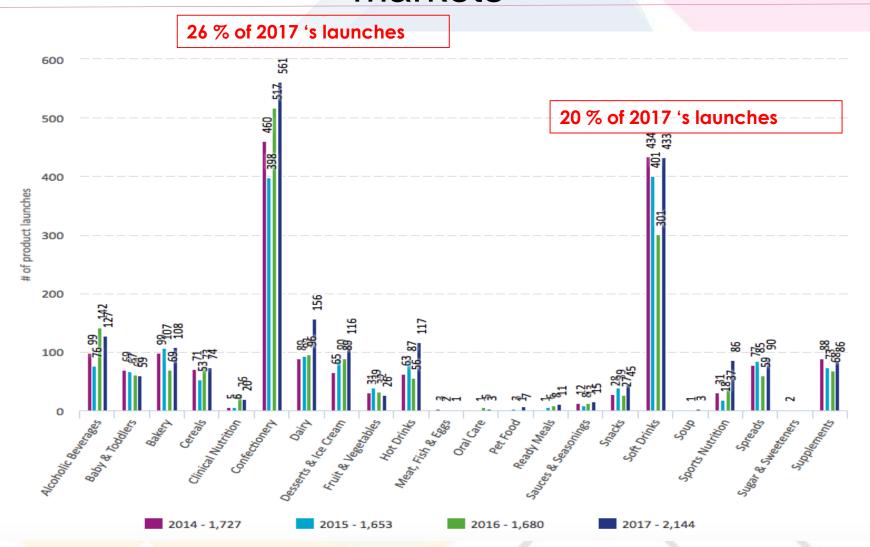
Global launches of product with blackcurrant between 2014 and 2017

Western Europe (+ 26 %) dominates the market



Global launches of product with blackcurrant between 2014 and 2017 by regions

Confectionery & soft drinks are the main markets



Global launches of product with blackcurrant between 2014 and 2017 by market categories

85% of products are sold at room temperature

UK = 17% of total launches

• Germany: 11.6%

• France: 8 %

Gummies and juices are the main markets

Top 5 Shelving		Top 5 Country		Top 5 Market Subcategory	
Ambient Fridge Freezer SAVE TO CART	6,155	United Kingdom Germany France Netherlands United States SAVE TO CART	1,232	Gummies/Jellies Juice & Juice Drinks Drink Concentrates & Mixes Sweet Spreads Tea SAVE TO CART	1,098

Cheesecake inspiration



Waitrose (UK)
Mascarpone ice cream with
blackcurrant sorbet



Waitrose (UK) blackcurrant cheesecake



M&S (UK) Blackcurrant sorbet in a cheese cake style

Confectionery



Wick (Germany)
mint flavored cough
candies filled with
blackcurrant juice
concentrate and
menthol,



Fozzy group (Ukraine) Blackcurrant flavored marshmallow



Hema (Belgium)
Blackcurrant fruit
candy with 97 %
fruit (6 %
blackcurrant)

Organic

The global organic market is growing



Alnatura (Suisse)
Organic berry smoothie



Hipp (Austria)
Organic fruit (blueberry, aromia, blackcurrant and apple) puree

Energy



Apurna (France)
Energy gel based on guarana
and blackcurrant



Myprotein (Austria)
Energy Plus
Caffeine Elite Gel with
blackcurrant flavor

Vitamin C & antioxidant properties



Tropicana (Italy)
Grape, blackcurrant and cranberry juice
drink with antioxidant. Source of vitamin C



Hollinger (Austria)
Directly pressed
organic blackcurrant
nectar
250ml = 50 % RDA Vit. C

Skyr (high protein Icelandic yogurt)



The new Nordic dairy (USA)
Organic blackcurrant Skyr



Milram (Germany) Mixed berry Skyr drink

New sensory experiences



Topcake (Vietnam)
chocolate candies with perfect
jelly flavors (blackcurrant and
mango)

Nopri (Estonia) Mint and blackcurrant flavored yogurt drink.

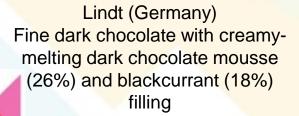




Delisana (Poland)
Sponge cakes with
blackcurrant jelly filling and white
chocolate coating

New sensory experience







Smaak (Germany)
Cassis Secco wine



Rochdale (New-zealand) Cider with three berries

Healthy Snacking



Healthy People (Poland)
Fruit and peanut mix (15 %
blackcurrant). ich in vitamin C,
magnesium, phosphorus and fiber
and source of vitamin E and zinc.



Walmart (China)
Dried blackcurrant

Healthy Snacking



Darbo (Austria)
Fruit snack with blackcurrant and oat

Traditional



Mrs Bridges (UK)
Blueberry & blackcurran preserve



Toupargel (France)
Blackcurrant sorbet



Gryszczeniowka (Poland)
Blackcurrant syrup

Soft drinks



Capri-Sun (UK) Blackcurrant juice



My Protein(Taiwan)
Apple & Blackcurrant
flavored protein water



Lidl (Germany) Multi berry super smoothie

Plant-based alternatives



Harvest Moon (Belgium)

Cogurt with bluebrry

and blackcurrant



SojaSun (France)
Blueberry and
blackcurrant flavored soy
drink

Tea





Budha Leaf (Canada)

Description Antioxidant rich green tea is boosted with powerful super fruits.

Blueberries, blackcurrants and strawberries give this cleansing and delicious tonic its delightful punch.

Ahmad tea (UK)
Black tea simply bursting with the fresh taste of blackcurrants

Dairy products





Lactalis (Germany)
Lactose-free cream cheese
preparation with blackcurrantpomegranate-flaxseed preparation

Tesco (UK)
Six trays of stabilized low fat yogurt bursting with real blackcurrant (2x), rhubarb (2x) and gooseberry pieces (2x).

Go for blackcurrant

How to prepare blackcurrant products?

- Asiros (Danemark) proposes BerryShield™ Optimized Berry
 stabilized Powders, with a broad polyphenol profile and uniquely
 improved taste, colour and nutritional content.
- MitoActive™ and MitoBeauty™ for Energy and Skin
 Regeneration are based on selected cultivars of redcurrant and
 blackcurrant containing the patented Ribetril™ A improving mitochondrial
 function in the body.
- De Wit (NL): Speciality Oils manufactures and distributes Blackcurrant
 Oil
- Iprona (Italie) proposes BerryPharma®, polyphenol fruit extracts produced from blackcurrant. The health benefits of our active ingredients are clinically validated through scientific research and clinical studies

Go for blackcurrant

- Biocosmethic proposes Refined Blackcurrant Seed Oil of "Ribes Nigrum". Some traditional uses include tea from the leaves used to ease sore throat pain and using the berries of the shrub to make a cold drink. Topical application of blackcurrant oil supplements the deficit of essential fatty acids, which can have as a consequence the reduction of hydrous capacity of skin barrier.
- Lipoid Kosmetik launches Blackcurrant leaves Herbasol® Extract from Ribes nigrum L., Grossulariaceae. Activity-proven extract belonging to the Herbasol® Pro line. This product offers antibacterial, antioxidant, and skin regeneration properties for general skin care, sensitive/dry skin, and general hair care applications.
- Laboratoires Prod'Hyg produces an energizing serum. ProdhyGem®
 O2, a hydroglycerinated extract of French blackcurrant bud cells which has beneficial action on the skin, such as oxygenation and energization.
- Lucas Meyer offers a red berries in this rinse-off body exfoliant effect of blackcurrant with a so-gourmand yogurt texture provided by 15% shea butter emulsified with Lecigel™.
- Solabia Group proposes Seboxyl®, an organic press juice stabilized with vegetable glycerin, obtained from leaves of blackcurrant(Ribes pigrum)

Conclusion

- The number of products with blackcurrant is growing, especially in Western Europe (UK, Germany, France)
- Blackcurrant is not only part of traditional products but also in trendy ones
- Blackcurrant extracts are available from multiple forms, origin, with various properties.

Blackcurrant seems to be a mine of taste, nutrition & health benefits for consumers



Thanks for your attention

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