



ARTEMIS  
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## PRODUCT BULLETIN

### Standardized Black Currant Powder, 11%

**Product code: 24140000**

**Date: June 2006**

**Product Information:** Pure black currant, *Ribes nigrum*. Standardized to a minimum of 11 g/100 g anthocyanin.

#### **Physical Values:**

Color	intensely deep red-violet
Appearance	powder, uniform particles, hygroscopic
Taste	Fruity, acidic, typical of black currant
Mesh size	max. 212 micron ( <i>70 mesh</i> ) - min. 98%
Solubility	soluble in water and water/alcohol mixtures
Moisture	≤ 8%

#### **Chemical Values:**

Anthocyanin, expr. as cyanidin-3-glucoside ( <i>HPLC</i> )	≥ 11.0 g/100 g
Anthocyanin, expr. as cyanidin-3-glucoside ( <i>pH-Diff.</i> )	≥ 11.0 g/100 g

#### **Microbiological Values:**

Yeast	≤ 10	
Mold	≤ 20	CFU/g
Total Plate Count	≤ 10,000	CFU/g
<i>E. coli</i>	Negative	CFU/g

**Packaging:** Packed in PE bags inside of 5 kg PE pails

**Storage:** Keep the product well sealed and store in a cool, dry area. Moisture absorption may cause changes in chemical values.

**Best Used By:** 36 months after production

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 this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product.