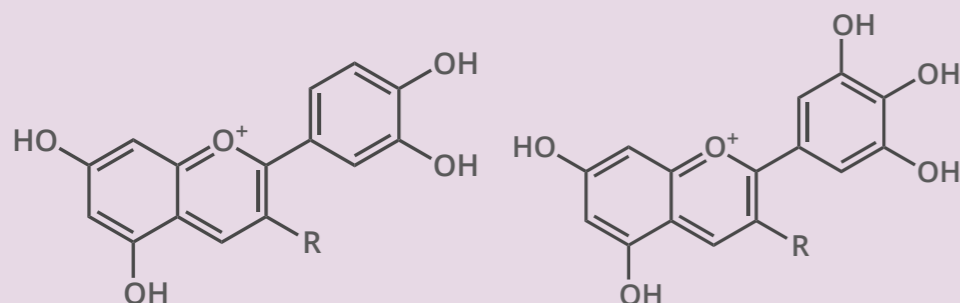


# THE CHEMISTRY OF BLACKCURRANTS

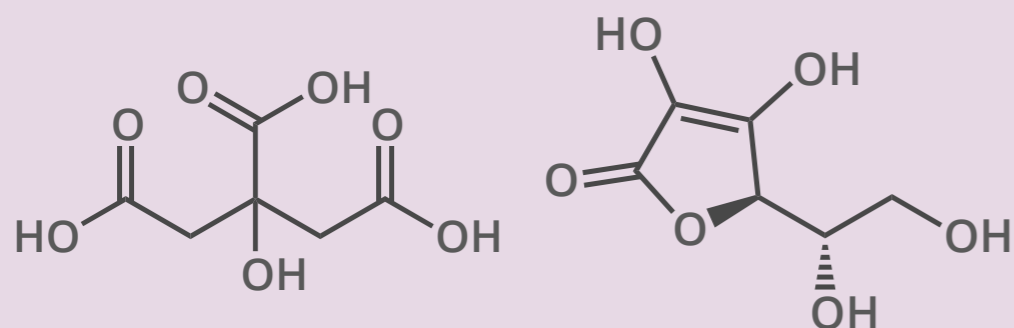
## COLOUR & ACIDS



CYANIDIN (L) & DELPHINIDIN (R) GLYCOSIDES  
*R group = sugar*

The purple colour of blackcurrants is down to the presence of anthocyanin glycosides. Of these, the major glycosides present are those of cyanidin and delphinidin. The sugar group present in these glycosides can vary.

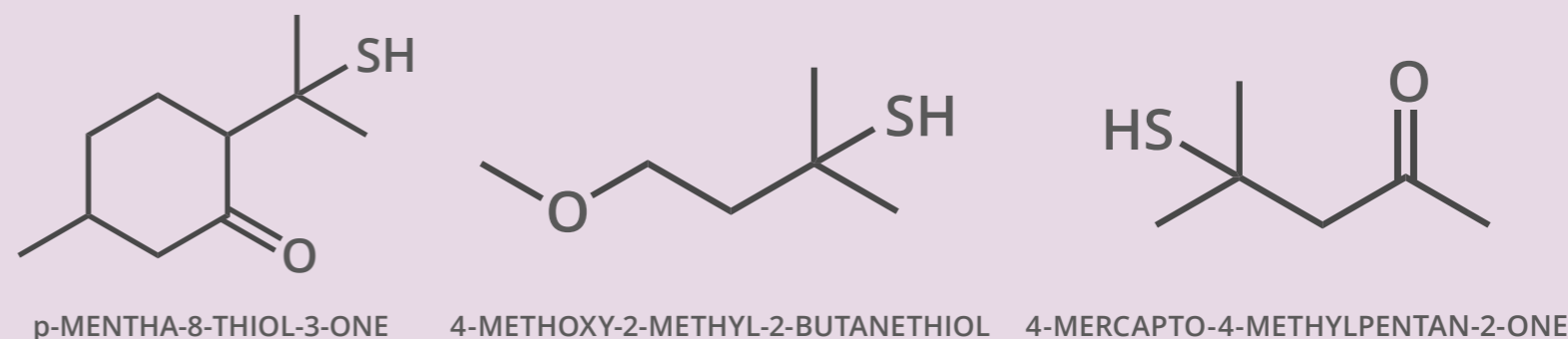
Blackcurrants have a very tart flavour, due to a relatively high acid content. Citric acid is the most prevalent fruit acid in blackcurrants. From a nutrition perspective, they also have a notably high vitamin C (ascorbic acid) content, which is more per 100g of fruit than oranges (~150-200mg vs. ~50mg).



CITRIC ACID (L) & ASCORBIC ACID (R)



## BLACKCURRANTS & CAT URINE



p-MENTHA-8-THIOL-3-ONE    4-METHOXY-2-METHYL-2-BUTANETHIOL    4-MERCAPTO-4-METHYLPENTAN-2-ONE

To some, the smell of blackcurrants and blackcurrant bushes is apparently strongly reminiscent of cat urine. This is due to the presence of a number of thiol-containing compounds. One of the key aroma components, is 4-methoxy-2-methyl-2-butanethiol. Another, 4-thio-4-methylpentan-2-one, is more commonly known as 'cat ketone', because it's also present in cat urine. At low concentrations, it smells of blackcurrant, whereas higher concentrations are less pleasant!

