

BLACKCURRANT BUD

FRANCE

Ribes nigrum L.



ETHYMOLOGY & HISTORY

Blackcurrant is well known for its small and tasty fruits. Its genus name "Ribes Nigrum" comes from the Danish word "ribs" a name for a currant grower, and "nigrum" which means "black" in Latin, relating to the fruit color.

Blackcurrant has been cultivated since old times, but it was only around 1960 that farmers started the cultivation of the bud for perfumery.

At the beginning, the buds were sold to liquorists to reinforce the taste of their blackcurrant liquor called "crème de cassis" invented in the French region Burgundy during the 19th century.

DID YOU KNOW?

Blackcurrant bud is harvested in Burgundy in the winter, after the appearance of the first frosts. Harvesting machines, developed by LMR, and inspired by cereals harvesters, cut the branches, and immediately cut out the buds from the branches.

The total worldwide yearly production amounts to 25 to 30 tons. Around 300kg of buds is necessary to produce 1kg of absolute.

Our Blackcurrant bud products

Blackcurrant Bud
ABS MD 37 PCT TEC
IPC: 21318

Blackcurrant Bud
Absolute Burgundy
IPC: 21605

Other extracts may be available. Please refer to our sales representative.

IFF



CROP

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TSCA NUMBER
97676-19-2

EINECS NUMBER
271-749-0