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| Organic haskap berry juice specification: | |
| Fruit: | Haskap, honeyberry (<i>Lonicera caerulea</i>) GRADE A berries |
| Cultivation: | Organic |
| Process: | Cold pressed, not from concentrate (NFC), pasteurized |
| Color: | Dark red, ruby |
| Flavour: | Typical for haskap, sweet and tart |
| pH | 3 |
| General acidity: | 20,7 g/l |
| Sugar level, natural, BRIX: | 12 - 13 |
| Density: | 1,055 kg/l |
| Pesticides: | Free from pesticides |
| Microbiology: | Yeast and moulds in 1 ml: $<1 \times 10^0$, E.coli – not present in 1 ml, Number of mesophilic bacteria lactic fermentation in 1ml: $<1 \times 10^0$, Presence of anaerobic bacteria spore-forming in 0.1 ml: not present in 0.1 ml, Listeria/Salmonella not present in 25 ml, total micro-organisms count in 1 ml: $<1 \times 10^0$ |
| Nutrition facts per 100ml: | |
| Energy value: | 228 kJ / 54 kcal |
| Fat: | < 0,10 g |
| of which saturates: | < 0,10 g |
| Carbohydrate: | 13,16 g |
| of which sugar: | 8,95 g |
| Fiber: | 0,20 g |
| Protein: | < 0,20 g |
| Salt: | < 0,01 g |
| Certificates: | HACCP, microbiologically safe |
| Shelf life: | 12 months |
| Packaging: | 200 kg barrels |
| MOQ | 800 kg |

Haskap/honeysuckle:

It's a bush originating from Northern Hemisphere. It naturally occurs in Siberia, Kamchatka, Kuril islands and Hokkaido. Well-known for its pro-health properties, called a berry of longevity and good sight by Ainu people living in that area.



Haskap berries are very rich in bioactive compounds,: polyphenols, vitamin C, provitamins: A, B1, B2, B6, B9, P and minerals: calcium, magnesium, potassium. They also contain iridoids rarely present in fruits.

The most valuable bioactive substances that are contained in berries are polyphenols, more specifically anthocyanins – pigment, that gives them black colour. Anthocyanins content in haskap fruits is several times higher than in well-known fruits.

Many studies prove that anthocyanins have much higher antioxidant potential than well know reference antioxidants such as vit. E, β -karoten or vit. C. Their free radicals removal activity is much potentiated by iridoids accompanying them in haskap.

(Lila M.A. Anthocyanins and human health: An in vitro investigative approach. J. Biomed. Biotechnol. 2004, 5: 306 – 313 14, Miguel MG: Anthocyanins: Antioxidant and/or anti-inflammatory activities. Journal of Applied Pharmaceutical Science 01 (06), 2011, 07-15)

Rich in anthocyanins food consumption is connected with lower rate of civilization diseases morbidity. *(Clifford M.N.: Anthocyanins - nature, occurrence and dietary burden. J. Sci. Food Agric., 2000; 80: 1063-1072)*

Those compounds act antiatherogenic, lower oxidative stress, remove free radicals and mitigate side effects of chemotherapy. *(Grajek W.: 2004. Rola przeciwutleniaczy w zmniejszeniu ryzyka wystąpienia nowotworów i chorób układu krążenia. Żywność. Nauka. Technologia. Jakość, 1 (38), 3-11.; Piasek A.: 2010. Badanie zmian składu fitokompleksu i właściwości przeciwutleniających owoców aronii czarnoowocowej (Aronia melanocarpa (Michx.) Elliott) i wiciokrzewu siniego (Lonicera caerulea L.) pod wpływem przetwarzania. Rozprawa doktorska, Gdańsk, 6–40; Szot I., Lipa T., Sosnowska B.: 2014. Jagoda kamczacka – właściwości prozdrowotne owoców i możliwości ich zastosowania. Żywność. Nauka. Technologia. Jakość, 4 (95), 18 – 29; 14, 22.)*

We care about the highest level of polyphenols in our products, that is why we cooperate with Food Faculties at Polish Universities and examine pro-healthy compounds level. Thanks to research done we know when do the harvest, how to store and process haskap in a way that preserves what is the most valuable in it and its unique flavor.

Haskap orchard owners and processors

Margaret and Marcin Jaszyk

