

Research Data on Anti Inflammatory Health Benefit of other Blackcurrant Ingredients

Research information applies to Blackcurrant Brix65 and Dried Fruits

Title	Research team	Overview	Source
Improvement of the Antitumor Activity of Black Currant Polysaccharide by an Enzymatic Treatment	-Ryoji Tanaka -Mercian Corporation -Japan -2007 http://www.mercian.co.jp/e/ http://www.jstage.jst.go.jp/article/bbb/71/5/1342/pdf	A polysaccharide-rich substance isolated from blackcurrant, named cassis polysaccharide (CAPS), was partially digested with β -galactosidase from <i>Aspergillus oryzae</i> and its immunostimulatory activity was investigated. The in vitro cytokine-inducing effect of CAPS on RAW264 cells was gradually decreased along with lowering of average MW of CAPS. In vivo, partially digested CAPS with a mean MW of approximately 20,000 showed the most potent antitumor activity against Ehrlich carcinoma in mice	Cassis polysaccharide
Immunostimulatory Effects of a Polysaccharide-rich Substance with Antitumor Activity Isolated from Black Currant (<i>Ribes nigrum</i> L.)	-Ryoji Takata -Mercian Corporation -Japan -2005 http://www.mercian.co.jp/e/ http://journals2005.pasteur.ac.ir/BBB/69(11)/2042-2050.pdf	Blackcurrant juice containing polysaccharide effectively enhanced the production of inflammatory cytokines and nitric oxide from ICR female mice macrophages. Especially IL-1 β -inducing activity was remarkably high. An apparent increase in the release of IL-1 β is known to result in maturation, differentiation, and proliferation of immunocompetent cells, which are responsible for host defense mechanisms. TNF- α -inducing activity was drastically decreased after BC polysaccharide digestion. Oral administration to tumor-bearing mice also significantly enhanced the production of IL-2, IL-10, IFN- γ , and IL-4 with statistical significance, compared to phosphate-buffered saline intake.	Cassis polysaccharide

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Study the effect of blackcurrant powder extract and infused dried blackcurrant fruits on the growth of beneficial lactic acid bacteria and on risk markers for colon cancer in rats	-Dr. Abdul Molan -Massey University -Just the Berries -New Zealand -2009 http://www.massey.ac.nz/ Full technical information would be provided by JTBDP	Under the present experimental conditions, this study showed that blackcurrant extract and infused dried blackcurrant fruits can decrease the activity of β -glucuronidase and increase the activity of β -glucosidase. This study has identified blackcurrant extract and infused dried blackcurrant fruits as good prebiotics that can significantly promote the growth of friendly bacteria such as bifidobacteria and lactobacilli and lower the number of undesirable bacteria.	Blackcurrant Extract Powder/ Infused Dried Blackcurrant Fruits

June 30, 2010
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