

# Blackcurrants worldwide: production, consumption, opportunities

April 2019



# Summary

- International Blackcurrant Association: history, organization, activities
- 2. Blackcurrant growing worldwide management of supply and demand
- 3. Blackcurrants around the world: Consumer habits, availability and opportunities







## History

- bi-annual European Blackcurrant Conferences for blackcurrant growers since 1995: huge success
- Growers from USA and New Zealand keen to join
- Foundation of the International Blackcurrant Association in 2008



## Organization

- Members = Blackcurrant associations (mainly of growers) from 9 countries:
   Denmark, France, Germany, Japan, New Zealand, Norway, Poland, Ukraine, United Kingdom.
- Independent members: companies, research institutes etc. + individuals



## Organization

#### Exec

**General Manager** 

President + 2 Vice Presidents + 1 coopted ex-President



Stefanie Sharma, France



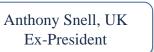
Piotr Baryla, Poland Vice President



Jens Pedersen, Denmark President



Florent Baillard, Vice President







## **Objectives**

To grow the market for blackcurrants



## To create links



- Growers ∞ Growers
- Growers ∞ Suppliers (horticulture, machines, plant protection products...)
- Growers ∞ Processors
- Processors ∞ Processors
- Processors ∞ Consumers
- Blackcurrants ∞ Consumers



## **Activities**

A website with information for everyone interested

in blackcurrants

www.blackcurrant-iba.com





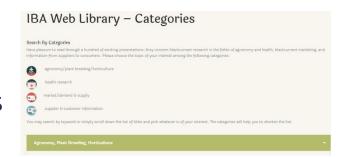
## **Activities**

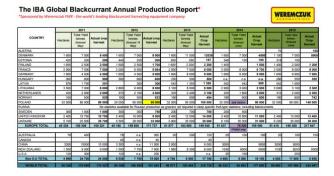




presentations from the conferences

global production statistics







## **Activities**

Share information:



Plant protection products

Blackcurrant varieties







## **Activities**

Bi-monthly newsletters



View this email online



#### Promoting blackcurrants: a remarkable Polish initiative to be copied

A campaign to promote blackcurrants - this kind of initiative had already been taken by the French association of blackcurrant producers (ANCG) in 2009, and another one has been ongoing in



### Blackcurrant price disaster 2015 – what's up for 2016?

The blackcurrant harvest has now been completed in New Zealand - and this is how the season 2015/16 ends for the blackcurrant growers worldwide. While growers in Europe are now...



### Innovative blackcurrant product competition

The 5th International Blackcurrant Conference in Ashford, Kent, is launching a competition for blackcurrant products in three categories: drinks, food products and functional food. Through peer evaluation and an expert panel, the...



## **Activities**

- ▶ Bi-annual conferences in different countries
- Next conference: Lviv, Ukraine (June 2020)

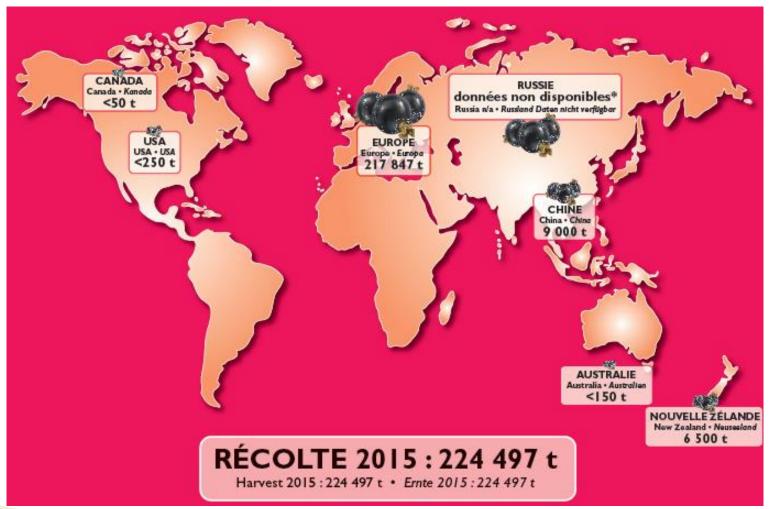


Blackcurrants worldwide production and consumption >>





## Blackcurrant production (world)





## Blackcurrant production (Europe)

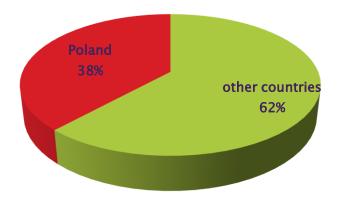




## Difficulties

- Only few countries absorb their share of blackcurrants within their own country.
- The biggest share of blackcurrants is being processed into concentrates (juices). BUT: the fruit juice market has been stable (or even declining) over the past 10 years:

BC juice consumption in the EU in 2012 (no significant changes since)



Result: overproduction and low prices



## Management of supply and demand

## **Example 1: France**

- Growing surface: 1300 ha (3 major growing areas)
- Average annual production: 4600t
- 70% of the yield goes into contracted processing (liqueurs, juices, purees) in France
- Prices for blackcurrants under contract (until 2019): 0,90€ 1,60€ / kg



Note: Contracts include strict conditions in terms of varieties, use of plant protection products and residue levels, soil, Brix... ⇒ full traceability



### Management of supply and demand

### **Example 2: United Kingdom**

Growing surface: 2400 ha

Average annual production: 12000t

- > 90% of the yield goes into contracted processing (Ribena)
- Tonnage contracts for 5 years, price negociations in February / March between growers and LRS (Lucozade Ribena Suntory), prices are fixed long before harvest (cannot be discussed openly)
- Agronomy services from Ribena + bonuses according to the quality of the fruits
- Contracts include levies for variety research and promotion of BC within the UK



Note: Contracts include strict conditions in terms of varieties, use of plant protection products and residue levels, Brix... ⇒ full traceability

# How to match supply and demand? Where are the opportunities?

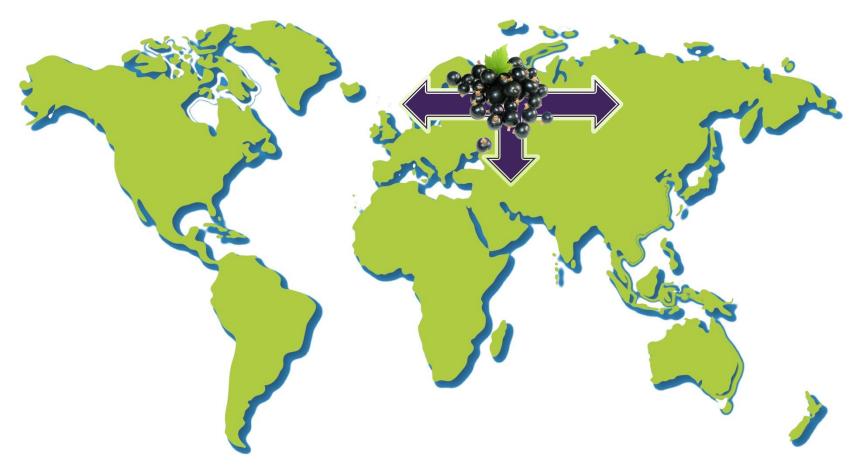
- Survey conducted in May 2018
- 9 representative countries:
  - Denmark, Germany, Poland, United Kingdom
  - Japan, New Zealand, USA, Russia, Ukraine



Consumer habits, availability, opportunities >>>



## Consumer habits



The further from the home of BC, the less known, grown, appreciated, used they are

# Traditionally, people know and consume BC or BC products...



... grow them in their gardens...
... and appreciate their taste.

## Health benefits - consumer knowledge

### Russia:

USA:

Vitamin C, anti-oxydant properties, but: difficulty to advertise health benefits by companies that sell currants

Vitamin C, anti-oxydant, fever reducer, prevention of heart and vessel diseases, anti-inflammatory, cancer protection, antiseptic, favorable impact on gastro-intestinal tract

### Ukraine:

Vitamin C, absorbtion of radionucleides from the human organism, remedy for cold

very little knowledge in **Japan** 

Worldwide n°1: Vitamin C!!!

### **New Zealand:**

eyes, general immunity & well-being, cognition

## Health benefits - consumer knowledge

#### UK:

Vitamin C, cancer, brain boost, dementia, gut health, eye strain, cardio vascular, urinary tract infection, healthy gut, anthocyanins (traditional since the 2<sup>nd</sup> World War is BC as a substitute for vitamin C citrus fruits. Current from promotional campaigns around all

other benefits led by the British BC

Foundation!)

### France:

Awareness, but no particular knowledge

# Denmark: Vitamin C

### Germany:

Vitamin C, anti-gout (first findings and "promotion" by Hildegard of Bingen in 11<sup>th</sup> century!)

### **Poland**:

Vitamin C, antioxydant, high level of anthocyanins, mineral

## Home Uses

### **Particularities:**



Consumed also raw, and used to

raw, and used to make smoothies or fruit wines. Jams are most popular (not as a spread, but to eat straight with an afternoon tea)

Russia:

Japan and New Zealand:

Not much home use of BC purchased as processed products

# Universal agreement: jams, juices / cordials, pastries



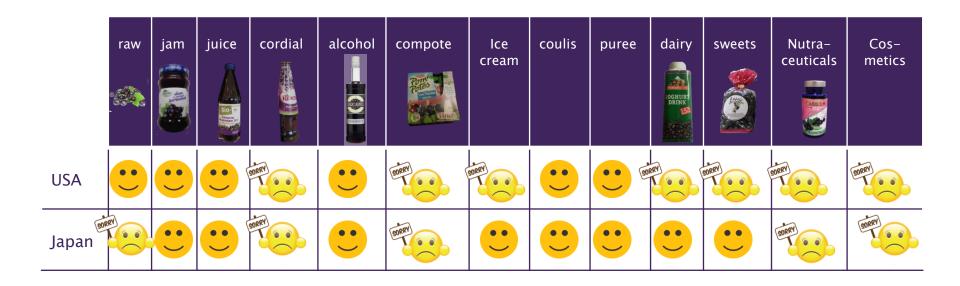




## Frequency of consumption / product

	raw	jam	juice	cordial	alcohol	compote	Ice cream	coulis	puree	dairy	sweets	Nutra- ceuticals	Cos- metics
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## Frequency of consumption / product





# Availability

# Availability (BC without anything else)









dried

canned / sterilized



# Availability (places)

- supermarkets
- grocery store
- fine food store
- local markets / from producer to consumer
- internet

Availability: what where?



# Availability: what where?





# Opportunities

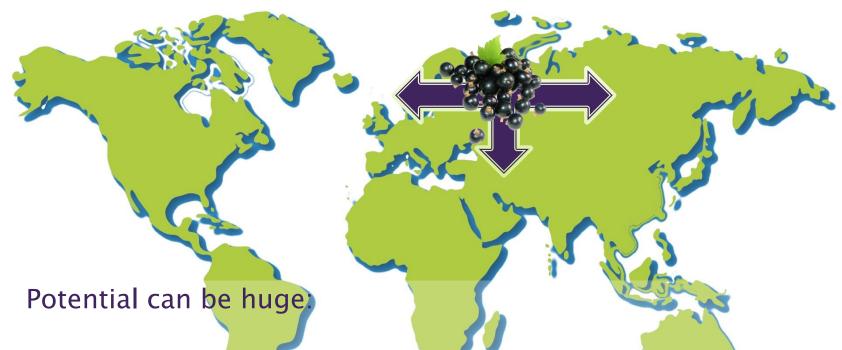
# Interesting consumer trends

- > Denmark: interest in Nordic food, health consciousness, farmers / markets / local food
- > Germany: granita, smoothies
- > Poland: good quality liqueurs and wines, juices and nectars (mixed or not), frozen fruits, supplement diet
- United Kingdom: healthy eating and drinking
- > Ukraine: naturality, healthy food, functional food, berry from your childhood

### Overall majority tend:

consumers look for healthier, more natural and better quality food and drinks

## **Opportunities**



- for existing products in new parts of the World
- for new and innovative products in already existing markets

With the common efforts of end product manufacturers and promotion by the IBA)



### Thank you!

Stefanie Sharma – *IBA General Manager – blackcurrant@free.fr* 

with the kind help of:

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