

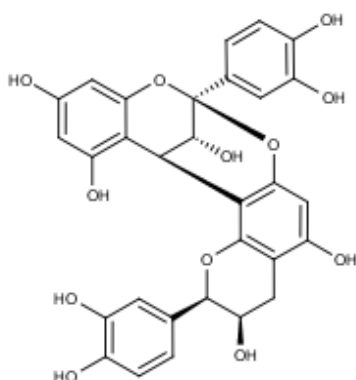


CRANBERRY PROCYANIDINS & ANTHOCYANINS

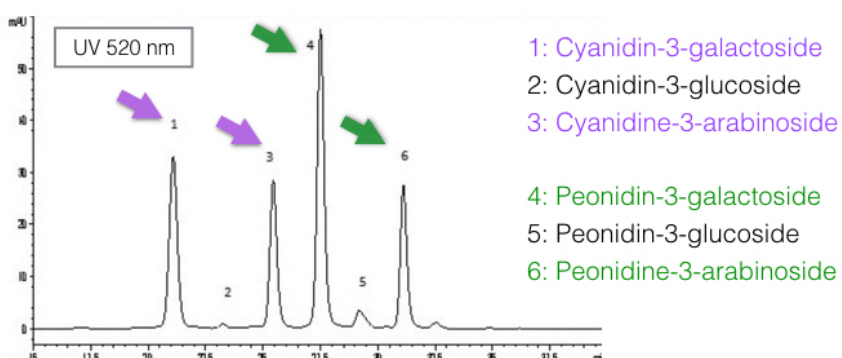
The health benefits of Cranberry fruit and fruit products are well-established and broadly exploited in many food supplements and medicines. They are usually associated with their high content in antioxydant polyphenols, typically procyanidins and anthocyanins.

Procyanidins (or PACs) are a large class of polymeric substances issued from catechins and epicatechins. The potency of cranberry based products is usually measured as PACs content, by various available methods. More specifically procyanidin A2, is recognized as the major "active" of cranberry and can be titrated as such by HPLC: Lee, Journal of Functional Foods 2013.

Extrasyntthese Procyanidin A2 analytical standard is recognized as the best-in-class reference material for this determination.



Cranberry fruit represents a unique profile of anthocyanins: major substances are **galactosides and arabinosides of Cyanidins and Peonidins**, once glucosides are minor derivatives (HPLC graph below). Quantification of these substances make a good tracker of quality and potency of products as antioxydants (Brown, J AOAC Int 2011). This quite specific profile make anthocyanidin HPLC profile a very useful and clear fingerprint for cranberry fruit derivatives and can be used as a valuable maker of authentication of berry species and processed products.



Procyanidin A2
Analytical Standard Ref. 0985S

Cranberry Anthocyanins
Analytical Standards Ref. 0923S, 0908S, 0920S & 0924S

Contact : info@extrasyntthese.com

WWW.EXTRASYNTHÈSE.COM