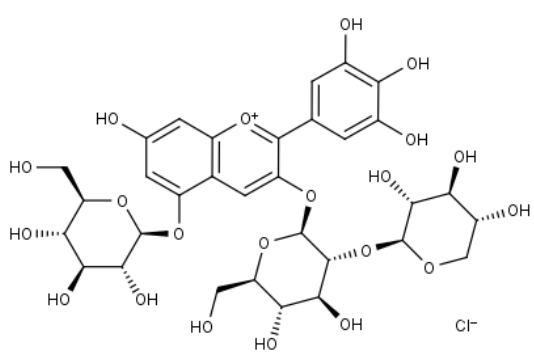
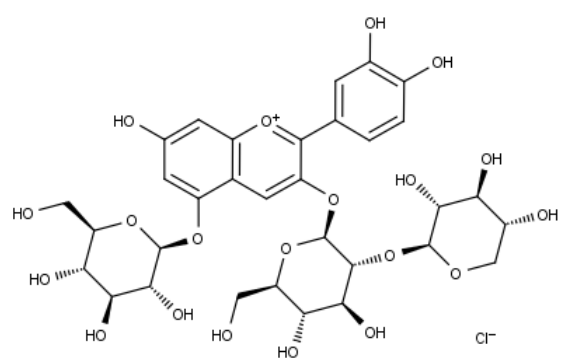
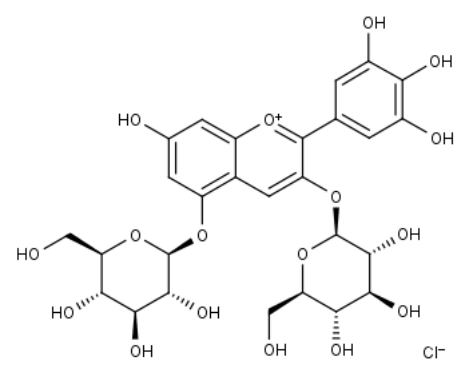
MAQUI BERRY ANTHOCYANINS



DELPHINIDIN
3-SAMBUBIOSIDE 5-GLUCOSIDE
Extrasynthese # 0917



CYANIDIN
3-SAMBUBIOSIDE 5-GLUCOSIDE
Extrasynthese # 0916



DELPHIN
(= DELPHINIDIN 3,5-DIGLUCOSIDE)
Extrasynthese # 0941S

Maqui Berry, also known as Chilean Wineberry, is the deep purple fruit of *Artochelia chilensis* , belonging to the Elaeocarpaceae family. This is a small evergreen tree of the temperate rainforest of Chile. The berry is traditionally consumed as a fermented beverage and nowadays its extract is recognized as a « super fruit » for its outstanding antioxydant properties. Compared to commonly used purple berries like black currant, bilberry and others, it is reported to contain more than 3-4 time higher concentration of polyphenols, specially anthocyanins.

The berry is predominantly rich in Delphinidin glucosides and contains significant amount of Cynanidins. Among them 3 substances can be recognized as characteristic to the species and can be used as markers to authenticate and titrate fruits, juices, extracts or other derived products :

- Delphinidin 3-sambubioside 5-glucoside chloride — CAS RN 36415-91-5
- Cyanidin 3-sambubioside 5-glucoside chloride — CAS RN 53925-33-0
- Delphin chloride (Delphinidin 3,5-diglucoside) — CAS RN 17670-06-3

EXTRASYNTHESE has recently launched these two first mentioned substances, making them available to the market for the first time. These standards are now available from EXTRASYNTHESE, together with other anthocyanins present in Maqui berry, like Cyanin chloride (Cyanidin 3,5-diglucoside) , Kuromanin chloride (Cyanidin 3-glucoside) and Myrtillin chloride (Delphinidin 3-glucoside).

References :

(1) Escribano-Bailò and coll. , Phytochem Anal (2006) 17(1), p. 8-14
(2) Fredes and coll. , J Sci Food Agric (2014) 94 (13) p. 2639-48
(3) Brauch and coll. , Food Chem (2016) 190 p. 308-316

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