

Hello.

*The purpose of the JBA website is to provide latest news and information about health research relevant to blackcurrants. Where the information comes from other parts of the world the JBA team translates that research for this website. But the blackcurrant is not only the subject of much research; it is also used around the world as an important food and beverage in many cultures. In these Columns I will share with you some information about this pleasurable 'perspective' of the blackcurrant as well as, from time to time, information about the latest research. **Bill Floyd, Advisor, Japan Blackcurrant Association:***

## Blackcurrant Beer!

One of the world's most famous beers is the iconic Irish stout, Guinness. What people don't know is that in Ireland itself many pubs serve a "ladies Guinness" where a dash of blackcurrant cordial is added to the Guinness. (From personal experience I can vouch for the resulting beer being very moreish and enjoyable and not just a ladies beer!)

Many true fruit beers have been enjoyed for centuries and the Belgians are perhaps the best-known for them. Belgian Kriek lambic has sour Morello cherries fermented with lambic. Now, apricots, strawberries, blood oranges and even bananas, and many other fruits, are being used by craft brewers around the world to make unique beers.

In 2009 a New Zealand craft brewer, Moa, made a special batch of blackcurrant beer for a group of Japanese blackcurrant industry people visiting New Zealand: it was a special feature of that year's Sarau Blackcurrant Festival in New Zealand and delighted the drinkers.

So it was most enjoyable to see the launch of a commercial-scale blackcurrant beer in Poland in 2017. Poland is the major blackcurrant producing nation in the world, and also has a very strong tradition brewing beers. This new blackcurrant beer, named Salamander Blackcurrant Berliner Weisse Beer, is the result of collaboration between Polish blackcurrant growers Association and Browar Stu Mostow brewery.

The brewer notes that: "the blackcurrants give a characteristic (blackcurrant) flavour and aroma and emphasize the acidic profile of the beer".

The beer is proving very successful and available throughout Poland and in Czech Republic, Germany, Austria, Denmark, the Netherlands and Spain.

I believe a blackcurrant beer could be very successfully matched with pickled foods and stronger flavoured seafood dishes and as such could have a lot of potential in Japan. If any Japanese brewer was interested in experimenting with a blackcurrant beer I would be pleased to assist them connect with a blackcurrant supplier.



**Bill Floyd** Advisor, Japan Blackcurrant Association