

# Anthocyanin

Anthocyanin is a group of water-soluble glycosides of flavonoids responsible for red, purple, and blue colors in many fruits and vegetables.

There are a large number of anthocyanin and we offer the analysis of anthocyanin present mainly in berry fruits.

	Anthocyanidin as delphinidin	Total anthocyanin
Origin	Berry fruits (bilberry, blueberry, etc.)	
Required Sample Amount	20 g	
Turnaround Time	2 weeks	3 weeks
Analytical Method	Colorimetric method	HPLC
Quantification Limit	0.01 g/100g	0.005 g/100g
Comment	Anthocyanidins are aglycones of anthocyanins and are analyzed and calculated as delphinidin. Reference standard for colorimetric method.	The quantity of seventeen anthocyanins is submitted by conversion from the molecular weight of cyanidin-3-glucoside. Cyanidin-3-glucoside is used as the reference standard.

<https://www.jfrl.or.jp/english>  
Email: [kaigaisoudan@jfrl.or.jp](mailto:kaigaisoudan@jfrl.or.jp)