

Anthocyanin Analysis

Anthocyanins are 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 anthocyanins and we offer the analysis of anthocyanins present mainly in berry fruits.

	Anthocyanidins as delphinidin (*1)	Total anthocyanins
Samples	Berry fruits (bilberry, blueberry, etc.) and related processed foods	
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, which are aglycones of anthocyanins, are analyzed and calculated as delphinidin (*1).	The quantity of seventeen anthocyanins are submitted by conversion from molecular weight of cyanidin-3-glucoside (*2).

(*1) Reference standard for colorimetric method

(*2) Cyanidin-3-glucoside is used as reference standard.

For more information, please contact us at kaigaisoudan@jfrl.or.jp