Third International Blackcurrant Conference
16–18 May 2012
Apex Hotel Dundee

in association with GlaxoSmithKline,
the James Hutton Institute and Mylnefield Research Services Ltd
Third International Blackcurrant Conference

Contents

Thanks to sponsors 3
Iain Gordon, Chief Executive, the James Hutton Institute 4
Programme Agenda 7
A warm Scottish welcome 11
Your Dundee Passport 13
General information 14
Michael Dunsire, Commodity Director, GSK 16
Speakers biographies 17
Organising Committee 31
The International Blackcurrant Association (IBA) would like to thank all the sponsors who contributed to the success of the Third International Blackcurrant Conference, held in Dundee 16–18 May 2012.
I am delighted to welcome you all to Dundee, home of the James Hutton Institute, for the Third International Blackcurrant Association Conference.

As you may know, Dundee is famous for the three Js: Jam, Jute and Journalism. The association between Dundee and jam goes back to 1797 when Janet Keiller invented marmalade and laid the foundations for a business manufacturing not only marmalade, but a range of jams using locally-grown soft fruit including blackcurrants. This tradition continues today through Mackays, one of the sponsors of this conference and whose factory some of you will be visiting.

Blackcurrants have been grown in the UK for about 500 years and for at least 100 years in the Dundee area. The long, mild summer days combined with cold winters and fertile soils make this part of Scotland ideal for soft fruit production. However, it was in the 1970s when our predecessor, the Scottish Crop Research Institute (SCRI) released the variety Ben Lomond that Dundee’s place in the blackcurrant world was established. This was further enhanced in the 1980s when Beechams (now GlaxoSmithKline) first came to the Institute to fund blackcurrant breeding for their iconic brand, Ribena. This programme has continued uninterrupted to the present day and has resulted in the release of 14 new varieties that now account for an estimated 50% of the global blackcurrant market. We are delighted that GlaxoSmithKline are not only sponsoring the conference but actively contributing to all the sessions throughout the three days.
The James Hutton Institute was established in April 2011 through a merger between SCRI and the Macaulay Land Use Research Institute in Aberdeen. The remit of the Institute is to address the global issues of food, energy and water security as well as developing solutions to enable us to adapt to climate change. Despite the name change and the broader focus, we still remain committed to retaining our position as the world’s leading research centre for *Rubus* and *Ribes*. Indeed, the multi-disciplinary research teams that we now operate will increase the opportunity to add new dimensions to the blackcurrant breeding programme led by Dr Rex Brennan. We are confident that we will continue to deliver new varieties that meet the demands of our customers in an ever-changing world. During the conference you will hear from Rex on how he is using knowledge of the blackcurrant genome to improve the efficiency of the breeding programme, not only for processing varieties but also for the fresh market through our association with Winterwood Farms. You’ll also hear from Professor Derek Stewart, who is looking at how blackcurrants can be used to treat a wide range of medical conditions including Alzheimer’s, cardiovascular disease and diabetes.

In addition, speakers from Poland, New Zealand, Norway and England will contribute to a very full and interesting programme. We look forward to welcoming you all to the James Hutton Institute on Thursday afternoon where you will meet our scientists and have the opportunity to ask more detailed questions about the groundbreaking research we are undertaking, thanks to funding from the Scottish Government.

I sincerely hope you enjoy your stay in Scotland and you take away new knowledge and understanding that will help your businesses throughout the world.

**Professor Iain Gordon**
Chief Executive, the James Hutton Institute
When you arrive in Dundee

From the railway station to the Apex City Quay Hotel, is a five minute walk or you can take a taxi from the station to the hotel.

To walk: when you come out of the railway station (the door straight ahead at the top of the stairs) turn right. Cross the road at the pedestrian crossing over the dual carriageway. You will see Captain Scott’s ship, RRS Discovery in front of you. Once across, walk to your left, following the green cycle/pedestrian way, which is signposted and keeping the car park on your left and the river on your right. You will pass the Olympia Leisure Centre on your right then the Hilton Hotel also on the right. Ahead of you the cycle way continues with the Hilton Casino on your right. Continue on the cycle way which after a hundred yards or so, passes under the Tay Road Bridge – the Apex Hotel is now directly on your left. For those staying at the Holiday Inn Express, follow the same route, pass around the front of the Apex Hotel, then walk directly ahead to the pedestrian crossing on the right and cross the dual carriageway. Turn left after the crossing and the Holiday Inn Express is about one hundred yards along on your right. See the map in your Dundee Passport, which is in your delegate bag. The Apex is located in the bottom right of this map adjacent to the river, on the street named West Victoria Dock Street.
Third International Blackcurrant Association Conference
16–18 May 2012
Apex Hotel, Dundee, Scotland

AGENDA

TUESDAY 15 MAY
Private Meetings by Invitation Only

<table>
<thead>
<tr>
<th>Time</th>
<th>City Suite</th>
<th>Quay Suite</th>
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<tr>
<td>14:00</td>
<td>Marketing Forum arranged by IBA</td>
<td>Agronomy Meeting hosted by GSK</td>
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<td>16:15</td>
<td>IBA Annual General Meeting</td>
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12.00  Registration Open
18:00  Civic Reception at the City Chambers
19:30  Private Dinner for Speakers, Organising Committee and IBA Executive

WEDNESDAY 16 MAY
Registration Desk open from 08:30 to 09:30

09:30 Conference Opening and Welcome
Jim Grierson, President of the International Blackcurrant Association
Appointment of new President
Michael Dunsire, Chairman of the 2012 Conference Organising Committee

09:40 Session 1: Breeding and Agronomy
(Chair: Graham Neale, Mylnefield Research Services Limited, Scotland)

09:40  Dr Rex Brennan, the James Hutton Institute, Dundee, Scotland
Blackcurrant breeding and research at the James Hutton Institute

10.00  Cath Snelling, Plant & Food Research Ltd, New Zealand
Development of low chill blackcurrant cultivars in New Zealand

10.20  Dr Stan Pluta, Research Institute of Pomology and Floriculture, Poland
The blackcurrant breeding programme in Poland –
Aims and recent achievements

10:40 – 11:10 Coffee break – sponsored by Thorntons solicitors
11:10  Dr Jerry Cross, East Malling Research, Kent, England
Developing biocontrol methods and their integration in sustainable pest and disease management in blackcurrant production

11:30  Geoff Langford, Plant & Food Research Ltd, New Zealand
Controlling gall mite in blackcurrant plantations in New Zealand

11:45  Dirk Herdieckerhoff, Chairman, German Association of Blackcurrant Growers
Pesticide application, practical tips to improve your spraying methods

11:55  Session 2: Annual Production Review
(Chair: Svend Jensen, Danskebaer, Denmark)
Production estimates for 2012

12:45 Lunch

14:00 Visit to Bruce Farms
(blackcurrant growing)

or

14:00 Visit to Mackays
(production of high quality fruit preserves)
NB Coaches will leave from the Apex Hotel at 14:00 prompt

17:30 Buffet Supper and Ceilidh
Hosts – East Adamston Farms
THURSDAY 17 MAY

09:00 Session 3: Health Benefits (Chair: Dr Rex Brennan, the James Hutton Institute, Scotland)

09:00  Professor Derek Stewart, the James Hutton Institute, Dundee, Scotland
What are we up to with blackcurrant and human health

09:30  Tony Jacobs, Berry Pharma, Germany
Future opportunities for the production and marketing of blackcurrant standardised active compounds

09:50  Bill Floyd, International Blackcurrant Association, New Zealand
Pioneering blackcurrants in Japan: the Four Leaf case study

10:10  David Eder, Japan Food and Chemistry, Japan
Quality guardianship: Growing blackcurrants for the Japanese consumer

10:30 – 11:00 Coffee break – sponsored by Thorntons solicitors

Session 4: Blackcurrant Production (Chair: Rob Saunders, GSK, England)

11:00  Dr Anita Sønsteby, Bioforsk, Norway
Climate effects on blackcurrant production

11:20  Anthony Snell, Windmill Hill Farms, England
Growing and marketing blackcurrants in the UK

11:40  Vivian Powell, Horticultural Development Company (HDC), England
Crop protection update for speciality crops

12:00  David Booty, Omex, England
Developments in nutrition and plant health for fruit production

12:20 Lunch

13:30 Visit to the James Hutton Institute, Invergowrie
NB 17:00 Coaches will leave JHI to return to the Apex Hotel

19:30 Conference Dinner at Fingask Castle
NB Coaches will leave from the Apex Hotel at 18:45 prompt
Scottish piper and traditional Scottish song and dance
FRIDAY 18 MAY

09:00 Session 5: Marketing Initiatives
(Chair: Michael Dunsire, GSK, England)

09:00 Caroline Fredj, GSK, England
2012 Ribena brand advertising in the UK

09:20 Stephen Taylor, Winterwood Farms Ltd, England
Challenges of selling fresh blackcurrants to the UK supermarkets

09:40 Paul Grant, Mackays, Scotland
Creating an international preserve and marmalade business

10:00 – 10:30 Coffee break – sponsored by Thorntons solicitors

10:30 Jo Hilditch, Blackcurrant Foundation, UK
Promoting blackcurrant consumption – the activity of the Blackcurrant Foundation

10:50 Lesley Larg, Thorntons, Scotland
Branding and health claims of blackcurrant products

11:10 Bill Floyd, International Blackcurrant Association, New Zealand
President of the International Blackcurrant Association
Concluding remarks and conference close

12:00 Lunch

13:00 Visit to one of two local whisky distilleries – Blair Athol and Fettercairn
NB Coaches will leave from the distilleries by 16:00 to return to the Apex Hotel by 17:30.
A warm Scottish welcome!

We like to boast that there is nowhere as welcoming as Scotland – and not just because of the whisky – though it does help! We want you to enjoy the conference as much as possible and have lined up several social events where you can network over a glass or two! and enjoy our hospitality.

Civic Reception  
Tuesday 15 May at Dundee City Chambers
The city of Dundee will welcome delegates at a drinks reception in the City Chambers. The reception is from 18:00–19:00 thereafter please feel free to have dinner, using your Dundee passport, at any of the city’s restaurants. Meet in the Apex hotel reception at 17:45.

Wednesday 16 May
Ceilidh and buffet supper at East Adamston Farm
Hosts Julie and Andrew Husband, invite you to an informal evening of song, dance and a spit roast supper. East Adamston Farm is situated approximately 10km north west of Dundee and coaches will take you there directly after your afternoon visit to either Bruce Farms or Mackays. Coaches will take you back to the Apex Hotel at 23:00 or midnight.
Thursday 17 May
Conference Dinner at Fingask Castle, Rait, by Dundee
www.fingaskcastle.com
The conference dinner will be held in the Fingask Pavilion, in the grounds of Fingask Castle, which dates from 1594. The family-owned castle has an unusual collection of topiary and life sized stone statues in the gardens – look out for them on the way in! Coaches will return to the Apex Hotel at 23:00 or midnight.

Friday 18 May
Visit to whisky distillery
www.scotlandwhisky.com/distilleries/
On Friday afternoon, once the conference is over, those who have booked a trip to the whisky distillery will go either to the small, charming distillery at Fettercairn, one of the oldest in Scotland to sample the Fettercairn single malt, or to Blair Athol another distillery with a long history, where you will have a guided tour including a wee dram. Both distilleries are less than an hour’s coach journey and we will have you back in time to collect your luggage for those booked on the airport return transfer coach at 18:00.
Your Dundee Passport

In your delegate bag, you will find your passport to Dundee and Angus. This is full of special offers available only for conference delegates to the area and we encourage you to use it, as it includes discounts at visitor attractions and restaurants. It also includes a map of the city centre, so that you can easily find your way to and from the hotel.

Apex Hotel information

Apex City Quay Hotel and Spa is located in the heart of City Quay, with stunning views of the waterfront and a short walk from the vibrant centre of Dundee.

All 152 bedrooms are luxurious with large comfortable beds, 40 inch flat screen televisions and DVD players, luxury toiletries, power showers, free wi-fi and local calls along with 24 hour room service.

Enjoy food prepared by a team of award winning chefs in the Metro Bar and Brasserie with its spectacular landscape views of the quay and river. It has something for every hour of the day, including quick lunches and snacks on the go.

There are 10 flexible event rooms available for conferences, dinners, receptions and weddings, with a maximum capacity of 375. Meeting Rooms come with an impressive range of facilities including TV and video, projector, flipchart, fax and phone, wi-fi internet access, and refreshments.

As a residential delegate you can indulge in exclusive Yu Spa leisure facilities including pool, sauna, steam room, hot tubs, gym and treatment rooms.
**General Information**

**Registration**
The Registration desk will open on Tuesday 15 May from 12 noon, in the main reception area of the hotel, on the ground floor. Please register and collect your delegate bags, and conference badge here. If unmanned please go to the hotel reception for any enquiries you may have.

**Conference Manager**
Anne Rendall is the conference manager. She can be contacted within the hotel throughout the conference. Her mobile telephone number is 07745 178132.

**Speakers Instructions**
Speakers are asked to send their powerpoint presentations to the conference manager (anne.rendall@hutton.ac.uk) as soon as they are available so that they can be loaded on the PC for presentation. If you were unable to email your presentation in advance, please ensure that you pass it to Anne Rendall no later than the session immediately preceding that in which you are speaking.

If you wish to use your own laptop, please advise the Conference Manager of this on your arrival. Those who wish to practise their presentation can do so from Tuesday 15 May at 17:00 hours. Please contact a representative of the local organising committee for a time slot.

Please keep to your allotted time – the chair of each session will advise if you are over time and ask you to bring your presentation to an end.

**Powerpoint**
Selected presentations from the conference will be made available on request following the conference. Please contact Anne Rendall (anne.rendall@hutton.ac.uk).

**Travel to Dundee**
**BY RAIL**
You can get a train from Edinburgh to Dundee by either:
- hopping on the Airlink 100 or N22 Night bus into the city departing from stand 19 on the terminal forecourt, outside the main entrance hall (operates 24 hours a day, 7 days a week, with a journey time of about 25–30 minutes to Waverley Bridge in normal traffic).

Frequency of the Airlink 100 is every 10 minutes (early services every 20 minutes) and tickets cost approx £3.50 for a single, £6.00 for a return (reductions for children) and can be bought from the airport information desk, at the bus stop, from the driver or in advance online. Frequency of the N22 Night bus is every 30 minutes with a £3.00 flat fare (unlimited travel for one night).

Get off at Waverley Bridge, near Princes Street and Edinburgh’s main railway station (Waverley) to board a train to Dundee (this stop is on the bus route from airport to city centre). Combined train and bus tickets are available to or from any rail station in Scotland.
OR

• take a taxi from the airport. There are three options for taxis and cabs at Edinburgh Airport, and separate ranks for each.

1 Private hire Airport taxis are managed by Onward Travel and are located outside the east (UK Arrivals) end of the Terminal building. For further information on the Edinburgh Airport taxi service call Onward Travel on +44 (0)131 333 2255.

2 Pre-booked private hire taxis can be arranged via Edinburgh City Private Hire. The collection point/rank is located on the ground floor of the multi-storey car park, directly opposite the Terminal, Tel +44 (0)131 477 4000.

3 City “Black Cabs” can be found outside the east (UK Arrivals) end of the Terminal building.

Passengers arranging pre-booked taxis from other areas will find the collection point/rank is located on the ground floor of the multi-storey car park, directly opposite the Terminal.

The average fare to the city centre/railway station is £18, and typically takes about 25 minutes. Many taxis are wheelchair accessible.

Travel Manager
If you have any travel issues, requirements or wish to change your travel plans, please contact the travel manager Samantha Charman
e-mail samantha.charman@hutton.ac.uk
Tel 07739 296410.
GlaxoSmithKline, proudly sponsors the world’s largest International Blackcurrant Conference

On behalf of the organising committee of the Third International Blackcurrant Association Conference, it gives me great pleasure to welcome you all to Scotland. Following successful international conferences in New Zealand and France, it is highly appropriate that the third conference is held in Dundee, home of the James Hutton Institute, where many of the world’s best known blackcurrant varieties were bred. As Commodity Director for GlaxoSmithKline responsible for the procurement of about 17% of the world’s blackcurrants every year, I am very aware of the wide range of issues facing the industry today; including the ongoing restrictions in crop protection products available to us, emerging pests and diseases and of course our increasingly variable climate which has produced extreme spring frosts in Eastern Europe and gale force winds in Scotland to name but two recent events. Despite these challenges, the future of blackcurrants as a crop has never looked better as consumers understand more about the role that blackcurrants can play in a healthy diet. This is underpinned by an international research effort, including exploiting advances in our knowledge of the blackcurrant genome to facilitate the breeding of new varieties and an increasing interest from clinicians in substantiating health claims for a wide range of medical conditions.

This conference brings together international experts on all these topics and more, and I sincerely hope you find it interesting and of value so that we can move forward together as an industry.

The future is bright, the future is purple.

Michael Dunsire
Commodity Director
GlaxoSmithKline
Jim Grierson
President, International Blackcurrant Association

Jim Grierson is an internationally renowned agronomist and Managing Director of Grierson Horticulture Management Ltd, a company established by Jim and his wife Lynda, specialising in blackcurrant and wine-grape agronomy. Jim started his agronomy career in 1969. In 2008 Jim co-pioneered the concept of an International Blackcurrant Association (IBA) with Svend Jensen (Denmark) and was Chair of the Inaugural IBA Conference. Jim was then elected President of the IBA. In 2011 Jim was appointed National Crop Advisor for GSK-Ribena’s New Zealand operations. Jim’s company client base includes blackcurrant growers in New Zealand, Canada, Denmark, Australia, Ireland and the UK. Jim is also recognised as the inventor of CurrantBase™, an agronomy-fruit transport track and trace system now used internationally. Jim lives with his wife-business partner Lynda in Christchurch, New Zealand, and has three children and five grandchildren. His hobbies include Rugby Union (most thrilling moment: the final whistle Rugby World Cup 2011, whew!), trout river fly fishing and tutoring wine appreciation classes.

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Michael Dunsire
Chairman of the 2012 Blackcurrant Conference Organising Committee

Michael originally joined the company in 1989, which was then Beecham Bovril Brands, later to merge with SmithKline French. He joined the Purchasing team as an Agronomist responsible for providing advice to farmers growing blackcurrants for Ribena in the UK. Michael is now Commodity Director responsible for the Commodity Materials team within GSK Production, which predominantly supports the nutritional drinks part of the business, Ribena, Lucozade and Horlicks. The blackcurrant category is a Global Category encompassing supply chains in UK, Europe, New Zealand and China.

michael.j.dunsire@gsk.com
Graham Neale
Session Chair: Breeding and Agronomy

Graham Neale is a non-executive director of Mylnefield Research Services. Before stepping down in 2011 after 34 years service, Graham held a series of senior positions within GlaxoSmithKline around the world including responsibility for its Nutritional Healthcare business.

In addition to his work with MRS, Graham maintains a number of business activities. He is a member of the Executive Committee of UNESDA, the European non-alcoholic beverages association and a consultant to GlaxoSmithKline.

Graham and his wife Fiona have a wide range of interests and are enthusiastic fruit and vegetable gardeners with a number of highly productive blackcurrant bushes.

Geoff Langford
Controlling gall mite in blackcurrant plantations in New Zealand

Geoff has been working with blackcurrants since 1971. He began the NZ breeding programme in the mid 1980s and has been working with a range of projects for the NZ blackcurrant industry covering pest and disease management and plant nutrition as well as a continuing involvement in the breeding programme. He is presently senior scientist with Plant and Food Research Ltd in New Zealand and also Research and Development Manager for Blackcurrants NZ Ltd.
Dr Rex Brennan:
Blackcurrant breeding and research at the James Hutton Institute

Rex Brennan has led the blackcurrant breeding work at the James Hutton Institute (and its predecessor, the Scottish Crop Research Institute) for over 25 years. The breeding programmes are the source of varieties for both the processing and fresh markets (the ‘Ben’ series). He has particular interests in the use of marker-assisted approaches in the breeding of new varieties to address commercially important issues for the industry.

Breeding of blackcurrants is changing rapidly at the present time as new marker-assisted breeding techniques become available to accelerate and enhance the selection process. Progress to date in the varieties released from the programmes based at the James Hutton Institute will be reviewed, together with new selections for future release. Future challenges and opportunities in blackcurrant breeding will be discussed, especially fruit quality selection and emerging issues such as climate change.

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Catherine Snelling
Development of low chill blackcurrant cultivars in New Zealand

Cath is a researcher, based at Plant & Food Research Ltd, New Zealand. Over the past 15 years she has been involved in a range of berryfruit research. Presently Cath is responsible for the operation of the commercial blackcurrant breeding programme and also involved with research projects on blackcurrant pests and diseases.

New Zealand’s blackcurrant breeding programme commenced in 1992 and is now jointly managed by Plant & Food Research Ltd, New Zealand and Blackcurrants NZ Ltd. The programme aims to provide commercial cultivars adapted to New Zealand’s low chill climate. Emphasis has been placed on producing cultivars that are high yielding, gall mite (Cecidophyopsis ribis)-resistant and have good processing properties. More recently the programme has begun to investigate incorporating currant clearwing (Synanthedon tipuliformis) resistance with limited success. Cultivars released from the programme include ‘Murchison’, ‘Blackadder’, ‘Melina’ and ‘Kepler’, with most interest to date in ‘Murchison’, and ‘Blackadder’.

catherine.snelling@plantandfood.co.nz
Dr Stanislaw Pluta
The blackcurrant breeding programme in Poland – aims and recent achievements

Stan works at the Research Institute of Horticulture in Skierniewice, Poland as senior scientist in genetics and applied breeding, dealing with *Ribes* breeding (mainly blackcurrant, since 1986 and gooseberry since 1997) as well as *Vaccinium* (high-bush blueberry) – since November 2008.

He has bred six new blackcurrant cultivars (TISEL, TIBEN, ORES, RUBEN, TINES AND GOFERT) and two gooseberry cultivars (HIINSEL AND RESIKA) released and registered into the National and EU list of cultivars and protected by the Plant Breeding Rights (PBR) till 2029/30.

The blackcurrant (*Ribes nigrum* L.) breeding programme started over 25 years ago at the Research Institute of Pomology and Floriculture (predecessor of the Research Institute of Horticulture) The main aim is to develop new cultivars which will be well adapted to the climate and soil conditions and technology of cultivation, producing regular and high fruit yield, high fruit quality and suitability for fresh consumption (dessert cultivars) and for processing and freezing (processing cultivars) as well as high resistance to pests and diseases.

The programme is government funded. Traditional (conventional) breeding technique is mainly applied. It includes crossing programmes, production and growing of F1 seedling populations in the field, evaluation and selection of the best individuals. In addition, the inter-specific hybridization within the *Ribes* species (blackcurrant and closely related gooseberry, red-white currants and wild species) is also used. New techniques of molecular biology have been supporting conventional breeding. Six blackcurrant cultivars have been released and a few advanced selections are under final evaluation.

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Professor Jerry Cross
Developing biocontrol methods and their integration in sustainable pest and disease management in blackcurrant production

Jerry is a fruit entomologist at East Malling Research (EMR), Kent, UK, where he leads the Pest and Pathogen Ecology for Sustainable Crop Management science programme. He is responsible for a wide range of research projects on Integrated Pest Management and spray application to fruit crops. He has conducted a wide range of research into management of pests of blackcurrant including gall mite, leaf midge, aphids, scale insects and sawfly which has resulted in improved pest management methods widely used by the UK blackcurrant industry.

The objectives and progress to date in a five year research project in the UK to develop new management methods for key pests and diseases of blackcurrants is overviewed. The project started in April 2010. The aim is to develop alternative, biological methods for management of Botrytis (B. cinerea), blackcurrant leaf midge (Dasineura tetrensi) and blackcurrant sawfly (Nematus olfaciens) and then integrate them with existing methods into an Integrated Pest and Disease Management (IPDM) programme which will be evaluated and refined in large scale field experiments in the final two years of the project. Botrytis is the most important disease of blackcurrants and causes significant losses in fruit quality. Blackcurrant leaf midge and sawfly are currently controlled by routine insecticide applications. The aim will be to develop appropriate improved management methods for each target to improve control whilst reducing dependence on and unnecessary use of pesticides.

For Botrytis, variation in varietal susceptibility and whether differences are correlated with physiological characters, improved timing of fungicides and/or BCAs, enhancement of pollination and the role of the disease in blocking filters during juice extraction are being investigated. For the midge, crop damage assessment and the use of the midge’s female sex pheromone for pest monitoring and control are being investigated. The sex pheromone of the sawfly is being identified and a lure and trap for monitoring the pest to time sprays is being developed.

An update on the project will be presented to delegates at the conference.

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Svend Jensen
Session Chair Annual Production Review

As a part of a fruitgrower family, I’ve done my education as fruitgrower. Added an Academy Foundation (AF) Degree in Business (management and economics). I was ready to go independent as a fruitgrower at the age of 27.

Twenty-three years’ experience in growing berries for fresh market as well for processing got me involved in growers organisations on more levels. My experience from 12 years in the national board of “Fruit and Vegetables” and 10 years as chairman in sales organisation for berries for processing my insight and responsibility of the fruit industry was formed.

Quitting the practical life as an independent fruitgrower, brought me as manager into the grower organisation “Danske Bær” since 2007 covering 105 BL. Currants and Cherry growers, responsible for sales and logistic. 2010 educated as “Food Architect”, degree in “focusing on radical innovation in the food industry”.

As a Danish delegate I was involved in the European Blackcurrant Association since 1998, from 2008–2011 as president. From 2011 – vice president of the IBA established in 2009.

svend@danskebaer.dk

Dirk Herdieckerhoff
Pesticide applications: Practical tips to improve your spraying methods

Dirk holds a Masters in Agriculture and has managed a fruit farm in Germany for more than 20 years. Dirk is Chairman, German Association of Blackcurrant Growers, and is the country representative for the IBA.

Improper spraying not only wastes time and money, it also leads to a failure in its purpose and can create residue problems.

To ensure success you have to adapt the spraying technique to the size and need of the plants. Test results compare application methods and show the importance of proper adjustable machinery.

dirk.herdieckerhoff@googlemail.com
Professor Derek Stewart
Where are we up to with blackcurrant and human health?

Professor Derek Stewart is Leader of the Enhancing Crop Productivity and Utilisation Theme at the James Hutton Institute. In this post he coordinates efforts to deploy advances in genomics, genetics, natural product chemistry and related disciplines to capture value from the functional diversity present in diverse germplasm collections to produce next generation crops which meet the challenges we see now and will face in the future. His personal research is focussed on crop quality at the chemical level with particular interest in fruit related human bioactivity.

Blackcurrant in fresh, frozen dried and extracted forms, has been the focus of a significant level of attention with regard to its impact on human health over the last couple of years. This has included elements of glaucoma, asthma, artery relaxation, DNA damage amongst others. Derek will give a round up on the state-of-play with regard to all things “human health” in relation to blackcurrant, including whole scale interventions, animal models and cell systems.

derek.stewart@hutton.ac.uk

Anthony Jacobs
Future opportunities for the production and marketing of blackcurrant standardised active compounds

Tony is Sales and Marketing Director with BerryPharma, Iprona AG. He holds a BA, (research sciences), from the Australian National University, and a postgraduate qualification in Business from the Queensland University. He has over 30 years of experience in fruit processing, beverage and botanical extracts. Tony is Director on the Board of Pharmalink International Ltd., and Chairman of Pharmalink Europe GmbH.

Blackcurrant Extracts have been recorded as traditional remedies in northern central Europe since 1200 AD. Recent research has confirmed additional health benefits related to improved cardiovascular and micro circulation. BerryPharma has found that careful selection of sub species and choice of the extraction process will influence the quality of the active compounds. Review of studies that will drive international market opportunities for Blackcurrant Extracts.

tony.jacobs@berrypharma.com
David Eder
Quality guardianship: Growing blackcurrants for the Japanese consumer

Eder Farms started hosting Four Leaf Japan management to their blackcurrant farms five years ago which now total over 150 ha. The first year was about building a relationship and understanding the product range available from Eder Farms. Since that time Four Leaf Japan have brought to New Zealand at harvest time around 50 members of their company to enjoy a blackcurrant experience as well as seeing something of New Zealand. These experiences included riding on a blackcurrant harvester, eating and drinking a wide range of blackcurrant products and visiting the Just The Berries factory which makes nutraceutical and “cosmeceutical” powders and products.

Just The Berries is a company started by David Eder and Lawrence Heath in 2000. It now has agents in Japan, USA and Europe. Four Leaf Japan buys all its blackcurrant products exclusively from Eder Farms Spray Free Production. Four Leaf Japan is a key sponsor of the “Greening of the Waipara” project which has attracted worldwide attention being the first in the world where a whole region has embarked on the growing of native plants to bring back biodiversity to the area. There are many beneficial native insects which will help in the quest for a spray free area in the future.

This project relates well to one of Four Leaf Japan’s four pillars of business: The “Environment”.

Future growth in sales of blackcurrant products will be built on good science and to this end Four Leaf Japan will be conducting human trials on their products and the blackcurrants that go into them. Preliminary work in 2011 showed promising results.

blackcurrants@eder.co.nz
Robert Saunders  
Session Chair Blackcurrant Production

Rob is the UK blackcurrant agronomist for GlaxoSmithKline, overseeing the contracted growers, crop production research and development, breeding programme, Wildlife Trusts Initiative, and the harvest field staff. He initially trained in agriculture at Seale-Hayne and started his working life as a manager of a fruit and hop farm. After five years he made the move to crop consultancy in a technical sales role for U.A.P. He has worked for GSK for 11 years, has recently completed an MSc, and is particularly interested in the challenge of finding ways to improve the efficiency of resource utilisation — producing more while using less.

rob.a.saunders@gsk.com

Dr Anita Sønsteby  
Climate effects on blackcurrant production

- 2000 to present: Senior scientist at Bioforsk. Main research interest: Whole plant physiology of soft fruits.
- 2008 to present: Adjunct Professor (20% teaching appointment) in fruits and berries at the Norwegian University of Life Sciences (UMB).
- 2011 to present: Group leader (research manager) for the berry group at Bioforsk East.
- 2012 to present: Research leader for the Fruit and Berry Section at Bioforsk.

Blackcurrant is a plant in which growth and development are intimately controlled by, and synchronised with, seasonal changes in photoperiod and temperature.

Floral initiation requires short photoperiods, and is causally and temporally associated with the cessation of growth and the induction of dormancy, both promoted and advanced by an optimum in the 18°–24°C range.

Because of this interaction of day length and temperature, and since seasonal changes in day length and temperature are functions of both latitude and season, the timing of growth cessation and floral initiation of blackcurrant cultivars varies climatically by several months among different latitudinal locations across Europe.

anita.sonsteby@bioforsk.no
Anthony Snell
Growing and marketing blackcurrants in the UK. A grower’s perspective

Anthony Snell farms about 450 acres in South Herefordshire in partnership with his wife, Christine, producing over 1500 tonnes of strawberries, raspberries, blackberries and blackcurrants for the supermarkets, fresh and frozen retail markets.

The business is the largest organic blackcurrant producer in the UK and in 2011 was voted ‘Organic Producer of the Year’.

Recent innovations include Farm shop retail, and the online marketing of frozen fruit.

Anthony is Vice chairman of the NFU National Horticulture Board, and a Board Member of Co-operative Berry Gardens and the Blackcurrant Foundation.

Anthony will be talking about his own business, retail pack and online marketing experiences, and will share with the conference his personal thoughts about generic worldwide blackcurrant production and marketing from a UK perspective.

ant@ajandcisnell.co.uk

Vivian Powell
Crop Protection update for speciality crops

Vivian has been closely involved with the UK Minor Use (SOLA) programme since it commenced in 1993. Originally working at HRI Stockbridge House she was responsible for co-ordinating the residue trials programme and applications to the UK Pesticides Safety Directorate (now the Chemicals Regulations Directorate or CRD). In 2001 Vivian joined Horticultural Development Company (HDC) as Crop Protection Liaison Manager with responsibility for Crop Protection Issues on all horticultural crops. This work has involved working closely with growers, consultants, manufacturers & CRD in the UK, and also with US IR4 personnel and representatives in other European Member States.

The presentation will outline crop protection issues for speciality crops – with specific reference to blackcurrant. Vivian will describe approaches taken to retain important crop protection solutions for speciality crops and provide details of the SCEPTRE project and approaches in the UK.

vivian.powell@hdc.ahdb.org.uk
David Booty
Developments in nutrition and plant health for fruit production

David Booty has been a crop protection and nutrition agronomist in UK agriculture and horticulture for over 30 years, having had technical and advisory roles with several major manufacturers and distributors. He now coordinates new product development and research for Omex, looking at how novel ingredients, including biologicals, and formulations can improve nutrient efficiency and plant health. He also has a particular interest in biostimulants and is a member of a working group advising the EU Commission on the regulation of this new product group.

With further restrictions on fertiliser use on the horizon, and demands from retailers and consumers for sustainable growing systems, can advances in formulation, novel ingredients and the use of additives and biological agents maintain and increase the efficiency of nutrients and lead to improvements in crop health, yield and quality?

davidbo@omex.com

Caroline Fredj
2012 Ribena brand advertising in the UK

Originally from France, Caroline studied Business with marketing at Troyes Business School in France as well as the University of the West of England in Bristol and worked at Unilever as part of the export marketing team where she looked after the marketing strategy of brands such as Marmite, Colmans and PG Tips in countries as far afield as Malaysia and New Zealand. In February 2011, she joined GSK in the role of Ribena Brand Manager within the newly formed Consumer Healthcare Great Britain and Ireland (CHGBI) business. Caroline is currently working on the Drink Later part of the portfolio looking after the Digital, PR and CRM strategy amongst other key activities for the brand. She recently re-launched the whole multipacks and cartons range with great results.

caroline.x.fredj@gsk.com
Stephen Taylor
Challenges of selling fresh blackcurrants to the UK supermarkets

Stephen started growing in 1978 on just 1ha and now has 12 farms in four countries (Poland, South Africa, France and the UK). The combined group activities make it the largest blueberry grower in both Europe and Africa. All farms are dedicated to soft fruit, with the focus being on “other” berries such as blueberries, currants, gooseberries, blackberries and raspberries, including some organic production of blueberries in South Africa and Poland. The base of operations is Winterwood Farms Ltd. in Kent and it operates out of a modern dedicated soft fruit packhouse, the largest dedicated soft fruit packhouse in Europe. The company is also the largest seller of “minor” berries to the supermarkets in the UK, having always specialized in added value and niche lines, being the first to market with mixed berry packs, which included mixed currant packs and other packs containing currants.

This presentation will look at growing considerations such as site and variety selection as dictated from a marketing perspective, and also the history and current challenges of the marketing of fresh blackcurrants to the UK supermarkets. Marketing challenges to develop fresh sales will be discussed including a comparison of trait requirements required for fresh sales as opposed to processing and how these are being developed, and in a time of increasing pressure on shelf life space and margins in a time of recession, the prospects for the future.

steve@winterwood.co.uk
Paul Grant
Creating an international preserve and marmalade business

Paul Grant was employed by United Biscuits for 27 years latterly as HR Director McVities UK and Europe.

Paul bought Mackays from United Biscuits in 1995 and created an international branded preserve and marmalade business.

Paul is now the Chairman and his son is Managing Director. The business sales are £12.5 million, it employs 130 people and trades in 50 markets across the world.

The presentation will explain how the international business was created and where it is going. The focus will be on marmalade and blackcurrants.

reception@mackays.com

Joanne Hilditch
Promoting blackcurrant consumption.
The activity of the Blackcurrant Foundation

Joanne is a farmer from the Herefordshire Welsh Borders where our businesses include chickens, currants, cider apples, arable crops, environmental schemes, tourists, forestry and Cassis. She currently chairs the Blackcurrant Foundation (BF) UK which has been responsible for raising the profile of the nutritional and health attributes of Blackcurrants over the last 10 years.

Joanne will be updating the audience on activity that the BF has carried out over the last few years, an update since Denmark in 2009/10. Using credible scientific research the BF has raised the profile of blackcurrants proving that they should no longer be a forgotten fruit and convincing consumers to remember to eat and drink them as part of a healthy diet.

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Lesley Larg  
Partner, Thorntons  
Branding and health claims of blackcurrant products

Lesley, who is accredited by the Law Society of Scotland as a Specialist in IP law, heads up the IP Team at Thorntons, one of Scotland’s largest law firms. Lesley has over 10 years’ experience in this fast moving and complex area. She has been extensively involved in advising on a variety of intellectual property issues to a wide range of businesses, including biotech companies, food manufacturers, research institutes, universities and NHS trusts.

Lesley regularly advises organisations on the exploitation of patents and PVR’s, brand protection, and puts in place commercial structures for the successful development, licensing and transfer of all forms of intellectual property. Lesley also deals with a number of regulatory issues facing public and private sector organisations. Lesley has been involved in advising the James Hutton Institute and Mynfield Research Services Limited for a number of years.

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Bill Floyd  
Pioneering blackcurrants in Japan: the Four Leaf case study

Bill has been General Manager of the International Blackcurrant Association since its inception, after being a consultant to the inaugural international blackcurrant conference in 2008. Bill operates a marketing and PR consultancy company with his wife-business partner, Sandee. Their company has had a focus on functional food research and marketing since 1987. They have consulted to, or managed industry and grower associations for, the New Zealand blackcurrant, shellfish, lavender, garlic, wine, cheese, and honey industries, and the American shellfish and honey industries. Bill established the NZ Honey Research Unit in the 1980s and played a key role in the concept and development of the NZ Manuka honey industry. Bill was Director of the NZ F&B Masterclass New York, 2007, and Director of the NZ Aquaculture Disciples Escoffier Masterclass Hong Kong in 2010. He has developed chef training modules in the USA for shellfish and in New Zealand for berryfruits, honeys, shellfish and eau de vie’s. Bill’s hobby: food and beverage ‘matching’, and especially appreciating the true gastronomic potential of *Ribes Nigrum*.

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Organising Committee

The IBA would like to thank the following people for their assistance in bringing the conference to the UK and organising the logistics.

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