

Blackcurrants Netherlands

Coöperatieve Nederlandse Bessentelers

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Growing surface: 180ha

Average annual production: 1200 t

Ben Alder

Ben Nevis

Ben Connon

Ben Tron

Ben Gairn 8% of the blackcurrants in the Netherlands are organically grown. lemonade Cassis ("Hero"), ice cream / sorbet, wine, liqueur, juice, cake

In Dutch, blackcurrants are called "zwarte bessen" (meaning: black berries).

People also grow white and red currants in the Netherlands. Most of the blackcurrant fields are close to the sea, with less chance of nightfrost during blossoming.

Historically, people needed blackcurrants for their Vitamin C content. From 1900-1970, nearly every farmer had blackcurrants, sometimes only for his own consumption, others for sale. The oldest processor, Hero, made the promotion of his product, saying it was a "medicinal" drink.