Please note this documentation is available for various countries all over the world and hence it may contain statements or product classification not applicable to your country. The claims made are in reference to ingredients only, hence they do not refer to finished products and they may not comply with Regulation EC n. 1924/2006. The marketer of any finished product containing any ingredient is responsible for assuring that the destination of the product and the claims made for the finished product are lawful and comply with all applicable laws and regulations of the country or countries in which the product is to be sold.
WHAT IS RED VINE LEAF?

RED VINE LEAF is a standardized dry extract from the leaves of specific varieties of vines (Vitis vinifera L.), capitalizing from the traditional use of red vine leaves in France for legs wellness.

SPECIFICATIONS

RED VINE LEAF is standardized to contain:
- ≥0.3% of anthocyanins by spectrophotometry.
- ≥3.0 of total flavonoids by HPLC.

There is currently only one pharmacopoeia monograph of red vine leaves, which was included in the 10th edition of the French Pharmacopoeia (Ph. Franc. X), published in 1996.¹

The standardization only uses colorimetric determinations (Folin method), and is currently considered insufficient for a proper characterization of the extracts due to its lack of specificity.²

RECOMMENDED DOSE

RED VINE LEAF is a red to dark red colored powder used in nutritional supplements.

Recommended daily dose: 360 mg

WHAT MAKES RED VINE LEAF UNIQUE?

Indena’s RED VINE LEAF is extracted from the leaves of selected French vine varieties and is rigorously standardized based on the Indena30® quality system.

Aqueous extracts from red vine leaves have traditionally been used for legs wellness in France.

DID YOU KNOW?

The color change of falling leaves in autumn has fascinated not only poets and artists, but also scientists, and the biochemical bases of the process have been largely clarified.³

As leaves age, chlorophyll is removed in order to save nitrogen, a precious element that most plants cannot fix from the atmosphere.

The disappearance of the green pigment makes visible the yellow color of xanthophylls, a class of oxygenated carotenoids that accompany chlorophylls in chloroplasts, the site of photosynthesis.

In some plants, to protect the “retreat” of chlorophyll from the leaves, pigments capable of absorbing visible and UV light are produced. In the leaves that turn red, pigmentation is due to anthocyanins.

Other pigments might also be involved, like in gingko, whose falling leaves assume a bright yellow color because of the accumulation of 6-hydroxykynurenic acid, a fluorescent pigment that absorbs UV radiation and emits yellow light.³

Normally, green grape leaves do not contain significant amounts of anthocyanins,⁴ but during maturation, compounds of this type, and especially cyanidin-3-monoglucoside and peonidin-3-monoglucoside, are increasingly produced. In some varieties, their accumulation is so marked that the leaves turn deep-red. Remarkably, these anthocyanins are different from those contained in berries, where malvidin generally predominates, and their profile, including the level of acylation, is specific to plant variety.⁵

References