

ALL ABOUT ROSELLE

IMPORTANCE AND USES

Roselle leaves and young shoots are extremely high in Vitamin A and the calyces are high in calcium, niacin, riboflavin and iron. The young leaves and tender stems are eaten raw in salads or cooked as greens alone or in combination with other vegetables or with meat or fish. The leaves are also used as seasoning because of its sour taste. The juice from the calyces can be made into wine and the syrup can be made into jellies. Tea made from roselle is an effective remedy for coughs and all of the above-ground parts of the plant are valued as native medicine in India, Africa and Mexico.

CHARACTERISTICS

Roselle is an annual, erect, bushy herbaceous subshrub reaching the height up to 3 meters with smooth or nearly smooth, cylindrical, typically red stems. The leaves are alternate, 3 to 5 inches long, green with reddish veins and long or short petioles. The upper leaves of older plants are simple, lower leaves are deeply 3 to 5 or even 7-lobed. Flowers are borne singly in the leaf axils, yellow or buff with a rose or maroon eye, and turn pink as they wither at the end of the day.

The typically red calyx, consisting of 5 large sepals with a collar around the base becomes large, fleshy, crisp but juicy which encloses the velvety capsule that is green when immature. The 5 valves in the capsule each contains 3 to 4 kidney-shaped, light brown seeds

Roselle is a short-day and a photoperiodic plant. It cannot be grown successively throughout the year.

PROPAGATION

Roselle is usually propagated by seeds but grows readily from cuttings

CULTURE

Seedlings may be raised in nursery beds and transplanted when 7.5 to 10 cm high, but seeds are usually set directly in the field, 4 to 6 seeds per hill, 0.9 to 1.8 m between hills and 1.5 to 3.0 m between rows. When 2 or 3 leaves have developed, the seedlings can be thinned out. An excess of ammonia encourages vegetative growth and reduces fruit production. Weeding is necessary at first, but after the plant reached 45 to 60 cm in height, weeds will be shaded out and no longer a problem. Early pruning will increase branching and development of more flowering shoots.

HARVESTING

For herbage purposes, the plant may be cut off 6 weeks after transplanting, leaving only 3 to 4 inches of stem in the field. A second cutting is made 4 weeks later and a third after another 4 weeks. Then the shorn plants are thinned out 2 of every three rows removed and the remaining plants left to grow and develop fruit as a second product. The fruits are harvested when full-grown but still tender and, at this stage, are easily snapped off by hand. They are easier to break off in the morning than at the end of the day.

The fruits of roselle ripen progressively from the lowest to highest. Harvesting of seeds takes place when the lower and middle tiers of the last of the fruits are allowed to mature.

BPI-LBNCRDPSC

VISION

A recognized and leading Research, Development and Production Support Center for lowland vegetables.

MISSION

Generate crop farming technologies and produce quality seeds of lowland vegetables to ensure sustainable production.

CORE VALUES

SPICE IT!

SERVICE ORIENTED
PROFESSIONALISM
INTEGRITY
COMMITMENT
EXCELLENCE
INNOVATIVE
TEAMWORK

For more information, please contact:

THE CENTER CHIEF

BUREAU OF PLANT INDUSTRY
Los Baños National Crop Research Development and
Production Support Center
4030 Economic Garden Timugan, Los Baños, Laguna

Telefax: (049) 536-0285

Tel.Nos.: (049) 536-7931; 536-6462

E-mail Address: bpi_losbanos@buplant.da.gov.ph

Face Book Page: Bureau of Plant Industry- Los Baños
Center



Department of Agriculture Bureau of Plant Industry

Los Baños National Crop Research,
Development and Production
Support Center

ROSELLE

Labug

(Hibiscus sabdariffa)

