

HIBISCUS FLOWERS

SPECIFICATION SHEET



BOTANICAL DESCRIPTION

Hibiscus sabdariffa is an erect, mostly branched, annual shrub of the Malvaceae family. It is known as roselle (English), l'oseille (French), jamaica (Spanish), karkade (Arabic), bissap (Wolof) and dâ (Bambara) among other names. Its stem is reddish in colour and up to 3.5 m tall, with a deep penetrating taproot. The leaves are variously colored, dark green to red, alternate, glabrous, long-petiolate, palmately divided into 3-7 lobes, with serrate margins. Flowers are large, short-peduncled, red to yellow with dark center. The accrescent large and fleshy sepals become enlarged and succulent, making excellent jelly. The capsules are ovoid, beaked and hairy 5 cm long, 5.3 cm wide. Several cultivars are known, the best ones are : 'Victor', 'Rico' and 'Archer'. Among the the botanical varieties : var. sabdariffa, has red or pale yellow inflated edible calyces, but poor fiber ; var. altissima is grown for its fiber, but has inedible calyces.

REGISTRATION NUMBERS

Botanical Name:	<i>Hibiscus sabdariffa</i>
INCI Name:	<i>Hibiscus Sabdariffa</i> Flower
CAS NUMBER:	84775-96-2
EINECS NUMBER :	283-920-7

SPECIFICATIONS/ TECHNICAL CHARACTERISTICS

Color:	Purple-Red
Taste:	Characteristic, aromatic
Odor:	Characteristic, aromatic
Moisture:	Max. 8 %
Foreign matter:	Max. 2 %
Pesticides:	According to EU 396/2005 Regulation

The red calyces of *Hibiscus S.* are the most used and are characterised by their concentration of anthocyanin. Delphinidin 3-sambubioside and cyanidin 3-sambubioside are the major anthocyanins with, respectively, (71 and 29) % of total anthocyanins. Organic acids, minerals and amino acids are present in the calyx, at variable levels depending on the variety and geographical area.

PROPERTIES AND USES

- ✚ **Food** : The calyces of hibiscus are used to make cold and hot beverages in many of the world's tropical and subtropical countries. They are also used in jams, jellies, sauces, and wines ;
- ✚ **Medicine** : Hibiscus is useful in arteriosclerosis. Furthermore, it is reported to be antiseptic, aphrodisiac, astringent, cholagogue, demulcent, digestive, diuretic, emollient, purgative, refrigerant, resolvent, sedative, stomachic, and tonic. *Hibiscus Sabdariffa* is a folk remedy for abscesses, bilious conditions, cancer, cough, debility, dyspepsia, dysuria, fever, hangover, heart ailments, hypertension, neurosis, scurvy, and strangury. The drink made by placing the calyx in water, is said to be a folk remedy for cancer ;
- ✚ **Food colourant** : Hibiscus have numerous potential applications as natural food colourants. A typical application is intensification of natural colour of fruit purees for yoghurt, In some countries, the calyces are used in colouring and flavouring rum.

Undesirable effects : Side effects are uncommon for this product but might include stomach upset, gas, and constipation.

RECOMMENDED STORAGE CONDITIONS

The Hibiscus flowers should preferably be stored in dry and well-ventilated area. Under normal storage conditions, the product shelf life is about 02 years.