



# **TEKNOLOGI INOVATIF PERTANIAN**



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## Rosela Herbal Varietas Roselindo 3 *Roselindo 3 Variety of Herbal Rosella*

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Rosela herbal varietas Roselindo 3 (jenis hijau) merupakan varietas hasil seleksi massa dari genotipe introduksi IJO (*International Jute Organization*) karena memiliki keunggulan produksi dan kandungan vitamin C nya tinggi. Moderat terhadap *Fusarium sp.*, peka terhadap fotoperiodisitas dan adaptasi luas. Produktivitas kelopak kering  $93,18 \pm 22,37$  g, vitamin C 188 mg/100 g dan kadar antosianin 0,003 mg/kg.

Digunakan untuk pembuatan teh rosela, sirup, selai, jelli, salad buah, saus, jus, pewarna alami, cuka rosela, dan lain-lain. Memiliki kandungan vitamin C, A, B1, B2, D dan niasin. Serta antosianin, gossipectin, glucoside hibiscin dan flavonoid, yang bermanfaat sebagai pencegah penyakit yang diakibatkan oleh radikal bebas seperti darah tinggi, ginjal, diabetes, jantung koroner, dan pencegah kanker mulut rahim. Sangat cocok dikembangkan di lahan sawah tadah hujan, lahan kering, dan lahan marginal (PMK, gambut bahkan lahan berbatu). Tumbuh baik di dataran rendah sampai sedang. Dapat meningkatkan hasil  $\pm 30-62\%$  dari rata-rata nasional.

The Roselindo 3 variety (green type) was developed through a mass selection from existing genotype of herbal rosella commonly planted by farmers. It has advantages over other varieties of rosella such as high yield potential, C vitamin and anthocyanin content are high. Yield of dry sepal is  $93.18 \pm 22.37$  g, C vitamin is 188 mg/100 g and anthocyanin content is 0.003 mg/kg. The variety is tolerant to *Fusarium sp.*, sensitive to photoperiod, adapted widely.

Rosella can be utilized as rosella tea, syrup, jelly, salad, juice, natural dye, vinegar, etc. The sepals are rich of C, A, B1, B2, and D vitamin. It also contains anthocyanin, gossipectin, glucoside hibiscin and flavonoid. Consuming the herbal rosella that is rich of secondary metabolites can prevent human from high blood pressure, diabetes, coronary heart, kidney problem, cancer, etc. The herbal rosella can be planted in dry and rainfed area, and marginal lands. It grows very well in the low to medium in height area. The sepal's productivity can be increased 30-62% over the national productivity.