



TEKNOLOGI INOVATIF PERTANIAN



BADAN PENELITIAN DAN PENGEMBANGAN PERTANIAN
KEMENTERIAN PERTANIAN
www.litbang.pertanian.go.id





Rosela Herbal Varietas Roselindo 1 *Roselindo 1 Variety of Herbal Rosella*



Inventor : Untung Setyo Budi, Marjani,
Rr. Sri Hartati, dan Rully Dyah Purwati.
Balai Penelitian Tanaman Pemanis dan Serat
*Indonesian Sweetener and Fiber Crops
Research Institute*
Status Perlindungan HKI :
Pendaftaran Varietas No 258/PVHP/2014
IPR Protection Status :
Variety Registration No: 258/PVHP/2014

Rosela herbal varietas Roselindo 1 (jenis merah) merupakan varietas hasil seleksi massa dari genotipe rosela herbal yang sudah berkembang di masyarakat secara luas karena memiliki keunggulan produksi dan kandungan vitamin C dan antosianinnya tinggi. Varietas Roselindo 1, mempunyai produktivitas kelopak kering $56,70 \pm 15,51$ g, vitamin C $345,4$ mg/100 g dan kadar antosianin 1.442 mg/kg. Toleran terhadap *Fusarium* sp., peka terhadap fotoperiodisitas dan adaptasi luas.

Rosela herbal dapat 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 dapat digunakan untuk mencegah penyakit yang diakibatkan oleh radikal bebas seperti darah tinggi, ginjal, diabetes, jantung koroner, dan lain-lain dan sebagai bahan 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 $\pm 30-60\%$ dari rata-rata nasional.

*The Roselindo 1 variety (red 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 56.70 ± 15.51 g, C vitamin is 345.4 mg/100 g and anthocyanin content is $1,442$ 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 up to 30-60% over the national productivity.