



TEKNOLOGI INOVATIF PERTANIAN



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Rosela Herbal Varietas Roselindo 2 *Roselindo 2 Variety of Herbal Rosella*



Rosela herbal varietas Roselindo 2 (jenis ungu) 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. Moderat terhadap *Fusarium* sp., peka terhadap fotoperiodisitas dan adaptasi luas. Produktivitas kelopak kering $63,78 \pm 0,32$ g, vitamin C 2.033,524 mg/100g dan kadar antosianin 14,697 mg/kg.

Digunakan untuk pembuatan teh rosela, sirup, selai, jelli, salad buah, saus, jus, pewarna alami, cuka rosela, dan lain-lain. Mengandung 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 $\pm 20-52\%$ dari rata-rata nasional.

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Status Perlindungan HKI : Pendaftaran Varietas
No. 259/PVHP/2014
IPR Protection Status : Variety registration
No: 259/PVHP/2014

*The Roselindo 2 variety (purple type) was developed through a mass selection from existing herbal rosella genotype commonly developed by farmers. It has an advantage over other varieties of rosella such as a high yield potential, the content C vitamin and anthocyanin are high. Yield of dry sepal is 63.78 ± 0.32 g, content of C vitamin is 2,033.524 mg/100g and anthocyanin is 14.697 mg/kg. The Roselindo 2 variety is tolerant to *Fusarium* sp., sensitive to photoperiod, and widely adapted.*

Rosella can be utilized as rosella tea, syrup, jelly, salad, juice, natural dye, vinegar, etc. The sepals are rich of C, A, B1, B2, D vitamin and niasin. 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, kidney problem, diabetes, coronary heart, and cancer. The herbal rosella can be planted in dry and rainfed area, and marginal lands. It grows very well in the low to medium in heigh area. The sepal's productivity can be increased up to 20-52% over the national productivity.