

Maroon Calyxes

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Roselle (*Hibiscus sabdariffa*) is a tropical fruit from the Hibiscus family. The fruit has unique calyxes of the deepest maroon colour. Many parts of Roselle including seeds, leaves, fruits and roots are used in various foods. Among them, the fleshy maroon calyxes are the most popular. Calyx of Roselle is rich with various nutrients (protein, carbohydrate, iron, calcium) and vitamins. Roselle is believed to have originated from West Africa and is considered unique because the calyx of the flowers is used to produce the drink. Maroon calyxes are used fresh for making juice, jam, jelly, syrup, wine, gelatin, pudding, cakes, ice cream and flavours and also dried and brewed into tea which is caffeine-free.

There are two main types of roselle introduced to growers across the country. Two of these varieties are known as varieties Arab and Terengganu. Both of these varieties are generally preferred because of its yield and good quality. It is reported to yield up to 8 t/ha of fruits or 4 t/ha of calyxes, respectively. With good care, it has been reported to yield more than 4 kg of fruits per plant. Variety Arab was introduced later than variety Terengganu. In general, variety Arab has larger plant structure, leaves and fruits and yields more calyxes. It also contains almost twice the content of anthocyanins of variety Terengganu.



