Hibiscus sabdariffa belongs to the plant family Malvaceae and has its centre of origin in East Africa. Hibiscus grows in many tropical and subtropical countries and is cultivated primarily in Sudan, Egypt, Ghana, Burkina Faso, China, Thailand and Central America.

The plants are annual or perennial and can grow up to 5 m in height. Hibiscus herbs are slightly branched with pale red stems, are variable in form and size and have lobed or ovate leaves that are 6–15 cm in length. The dark red calyx is 2–3.5 cm in diameter and has an indentation in the middle. The epicalyx consists of 8 to 12 thin, dark red bracts. The calyx and epicalyx are fused at the base, become fleshy, and persist as the fruit capsule ripens.

Fruit teas obtained from infusions of hibiscus flowers have a pleasantly sour taste and are visually appealing due to their dark red colour.

Hibiscus flower teas are refreshing and thirst-quenching. Hibiscus is frequently offered in combination with rose hip as well as other fruits and herbs.

The intense red colour of hibiscus flowers finds many applications in the food industry, for example in beverages, tinned fruits, sorbets, candies, wine gums and fruit preparations such as jellies, jams and chutneys.

In Africa, the seeds are ground into a flour and pressed to extract oil. The young leaves and shoots can be used in salads, as a vegetable and for seasoning curries.

Hibiscus plants are sensitive to frost, require high temperatures for growth and flourish with sufficient rain. Seeds can be sown throughout the rainy season, with the fruits ripening during the dry season.

The drug known by the name “hibiscus flowers” does not actually contain flowers, but rather the dark red, thick and fleshy bracts of the calyx and the epicalyx. Approximately 10 to 20 days after the plants flower, the fruits are picked and the fruit capsules are removed from the calyxes by means of special instruments. The calyxes (hibiscus flowers) are then dried in the sun.

Anklam Extrakt acquires its plant raw material from the Sudan (famous for high quality) and from Egypt.

**Extract qualities**

The hibiscus (Hibiscus sabdariffa flos) soft extract as well as the hibiscus powdered extracts are produced from the herbal drug using water as the extraction solvent.

- **Hibisci sabdariffae flos extr aq sicc - 00-111-0560-53**
  - Hibiscus Powdered Extract – vacuum-belt-dried
  - 80 % native extract, 20 % maltodextrin

- **Hibisci sabdariffae flos extr aq sicc - 00-111-0560-54**
  - Hibiscus Powdered Extract – spray-dried
  - 70 % native extract, 30 % maltodextrin

- **Hibisci e flos extr. aq spiss - 00-100-0560-50**
  - Hibiscus Soft Extract
  - 50 % native extract, 50 % glucose
Hibiscus flowers are traditionally used in African folk medicine. They are thought to have antispasmodic and diuretic qualities as well as benefitting the gall bladder and relieving inflammations.

Due to its relatively high concentration of plant acids, hibiscus acts as a mild laxative when consumed in large amounts.

Furthermore, hibiscus flowers have hypotensive qualities and stimulate the immune system.

### Literature


### Disclaimer

The content of this brochure is based on our findings and experience. Our goal is to inform our customers to the best of our current knowledge. The information is, however, non-binding. Rights of third parties must be observed. The recommended dosages are only guidelines and cannot replace preliminary trials with individual products. Furthermore, before sale, it is essential that all products satisfy local legal requirements.

### Constituents

Dried hibiscus flowers contain up to 30 % plant acids. Citric acid (12–20 %) and hydroxy citric acid (HCA, also known as hibiscus acid; < 15 %) are the primary constituents. Other plant acids such as malic acid (2–9 %) and tartaric acid (8 %) are also found.

Hibiscus flowers owe their dark red colour to anthocyanins. The anthocyan content of dry hibiscus substance is 1.7–2.5 %. In addition to anthocyanin, the extracts also contain yellow colours caused by the flavonoid gossypetin.

Furthermore, hibiscus flowers contain polysaccharides (approx. 15 %) and pectins (approx. 2 %) which cause an enhanced viscosity in the aqueous hibiscus extract.

Further constituents are phytosterols, monosaccharides and disaccharides.

### Functional properties

A. Pilot plant allows sample production on a small scale
B. Vacuum belt dryer in use
C. Qualified and motivated staff
D. Tailor-made plant extracts
E. The inside of a vacuum belt dryer