

Process: Milling

Milled part of the plant: Dried calyx

Botanical name: *Hibiscus sabdariffa*

Vernacular name: Bissap, Roselle, Hibiscus

Quality : Pure, natural, no additives
Varieties : 50 % Vimto, 50 % Ordinary

Country of origin: Sénégal

Farming: Plantation

Organoleptic properties:

- **Appearance:** Powdery
- **Color:** Purplish red
- **Odor :** Sweet, floral
- **Taste :** Slightly sour

Nutritional and chemical characteristics:

Nutritional values for a portion of 100 g

- Energy (kCal) : 350 kCal
- Proteins : 7.2 to 9 g
- Lipids : 2.6 g
- Carbohydrates: 74.1 g
- Fibers : 12 to 15 g
- Water : 9.2 to 15 g
- Acidity : 21 to 27 %
- Anthocyanins : 1 to 1.5 g
- Vitamins : C : 7 to 31 mg ; B1 : 0.12 mg ; B2 : 0.28 to 0.45 mg
PP : 3.8 mg ; A : 63 ui
- Minerals (including Ca, Fe, P) : 9 to 10 g





Bissap Powder Technical sheet

Page 2 on 2

Date 10/10/2011

Réf : FT.PRD.10.A

Storage conditions : To store in a dry place, away from heat and light.

Uses :

- **Food use :** Bissap powder can be used to manufacture several types of drinks : juices, syrups, herbal tea, cocktails and can also be used to make jams and ice-creams. In the industry, it is used as food coloring.
- **Use in cosmetic :** Thanks to its anti-oxidant and coloring properties, Bissap powder can enter in the composition of cosmetic products such as makeup, creams, shampoos, anti-aging, moisturizing and softening etc..
- **Medicinal use:** Bissap is widely used in traditional medicine because of its antimicrobial and antihelminthic, depurative, antispasmodic and hypotensive properties.

Values presented in this technical sheet are given as information, real values will be provided in the analysis reports. The available information is based on the state of our knowledge relative to the concerned product, at the date of writing (ND = not determined).