

Rose- King of Value Addition Product in Ornamental Crops

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INTRODUCTION

Rose (*Rosa spp.*) is one of nature's most beautiful flowers and is universally called the king of flowers belonging to the Rosaceae family. Rose is a woody perennial flowering plant with hundreds of species (Horn 1992) and 2000 cultivars (Kim *et al.*, 2003). It is the highest-selling flower in the International market due to its medicinal value. In India, rose is grown in Karnataka, Tamil Nadu, Bihar, Uttar Pradesh, West Bengal, Maharashtra, Haryana, Gujarat, Punjab, Jammu and Kashmir, Madhya Pradesh, and Andhra Pradesh are the major Rose farming states. The value-added product is classified into three categories. Rose is used in worship, garland, flower bouquet, cut flower, loose flower preserves and decorations because its beauty and growth habit, delightful fragrance, attractive multiple colors and various types of varieties.

The value-added product can be classified 3 categories

1. Fresh flower product
2. Dried flower product
3. Processed flower products (Jain, 2106)



Gulkand

Gulkand is a sweet product made of rose petals. The main ingredient of gulkand is rose petals and sugar (1:1) and cardamom powder 1-2 g. are placed in a wide-mouthed steel pot. The box is exposed to sunlight for 3 to 4 weeks. Stir the contents in the box with a

wooden stick; when the process is over Gulkand in placed r tightly closed containers.

Beneficial effect - It reduces eye inflammation and redness. It is also effective for teeth and gums problems. It is beneficial for heat-related problems like tiredness, lethargy, itching, Rashes and pains. It reduces eye inflammation and redness.



Value addition product of rose 1. Rose gulkand 2. Rose syrup 3. Rose floral tea
4, Rose water 5. Rose petal wine

Rose syrup

Collect fresh rose petals and clean with tap water and boiling with 15 minutes after cooling rose petals remove by draining and collect the water for syrup making. When sugar completely dissolved, add 15 g of citric acid and boiling then sodium benzoate.

Ingredient- Rose petals – 1 kg, Sugar -1.5 kg, Citric acid -15g, Sodium benzoate-3g

Uses - Rose Syrup can be use synthetic flavor for making rose milk, cakes and marshmallows. It give soothing effect.

Rose petal wine

Fill the cooking vessel rose peals with fresh or distilled water and add the. And keep them for 10-15 minutes and the heated mixture cools at room temperature and keep them for a few

minutes and add the sugar. It well till all the sugar dissolves

Remove the liquid from the petals and transfer liquid into in another vessel and sugar to the liquid and stir it well till all the sugar dissolves and keep for cooling completely and add the yeast. Fill the wine mixture in them into sterilized jars. Place the wine in some dark place.

Ingredient - Rose petals - 500gms, Water – 5 litres Cloves- 6 pieces, Black Cardamom pods- 6-7 pieces, Lemon- 2, Sugar - 1kg

Beneficial effect

It has antioxidants that fight several types of infection and protects cells against free radicals, which might effectively play a role in combating cancer and other diseases. It also

helps protect against heart disease and several inflammations.

Rose floral tea

Collect the rose petals and keep them in the laboratory for 3 hrs after harvesting. Petals are spread in layer on the plastic net sheet, then petals are dried in the shade at room 25-27⁰C temperature and stored in a plastic container with 20⁰c freezer temperature.

Beneficial effect –

Rose tea which is rich in Vitamin C and several Compounds that helps to reduce stomach problems like bladder infection .

Rose water

Rose water is a liquid made from water and rose petals.

Beneficial effect

Antioxidant properties of rose water protect the skin against damage .Rose water is also having anti-aging properties so that reduces the appearance of wrinkles. Rose water has antiseptic and antibacterial properties. It is used as medicinal and culinary purpose

Cosmetic product

1. Rose perfume – Rose perfume is made for rose oil, which is a mixture of volatile oil by steam distillation method with crystallized rose petals.

2. Rose cream - rose cream fondant covered in chocolate often topped with crystallized rose petals.

3. Rose oil- Rose oil is an important commercial product for the oil industry. It is obtained from rose petals.

CONCLUSION

According to economic value, the exporter should plant and monitor effective quality control measures right to production to post-harvesting storage and transpiration. An analysis of strength opportunities of the floriculture industry shows that India has immense potential to export cut flower production.

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