

PRODUCT SPECIFICATION SHEET

Hibiscus Petals

Hibiscus sabdariffa - Sun-Dried Nigerian Roselle (Zobo)

OVERVIEW

Northern Nigeria produces some of the most vivid, flavor-rich hibiscus in the world - locally known as zobo and traded globally as dried Roselle. It is a foundational ingredient for herbal teas, infusions, natural food coloring, and nutraceuticals. The color, tartness, and clean drying of Nigerian hibiscus give it a recognized edge in the global market.

APPLICATIONS

- Herbal tea and infusion brands
- Beverage manufacturing (hibiscus drinks, blends)
- Natural food coloring
- Nutraceutical and supplement formulation
- Specialty retail (loose-leaf, bulk wellness)

QUALITY & HANDLING

Petals are cleaned, sieved to remove fines and foreign matter, and inspected for color consistency before packing. Fumigation and food-grade packaging options are available for buyers with specific compliance requirements.

SPECIFICATIONS

Botanical Name	Hibiscus sabdariffa
Form	Whole dried calyces
Color	Deep crimson / dark red
Moisture	<= 12%
Foreign Matter	<= 2% (cleaned and sieved)
Drying Method	Sun-dried
Packaging	25 / 50 kg PP bags; food-grade liner option
MOQ	100 kg (samples available)
Lead Time	2-4 weeks from confirmed order
Shelf Life	18+ months, cool and dry storage
Origin	Jigawa, Kano, Bauchi and surrounding states

Request a quote: inquiries@engelagrotrade.com