

Quick and cost effective post harvest processing of Safed musli (*Chlorophytum borivilianum*) fasciculated roots

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SUMMARY

Scientific method developed and reported here is quicker, easier and cheaper than traditional method adopted by the tribals. The per cent recovery of good quality dried fasciculated roots of Safed musli was 97 per cent, which was 10.23 per cent higher as compared to musli processed by traditional method. This method can be adopted by farmers interested in post harvest processing of Safed musli, in large scale.

Key words : Safed musli, Fasciculated root, Traditional, Post harvesting, Processing, Aphrodisiac.

Safed musli (*Chlorophytum borivilianum*) is locally known as “Dholi musli”. This grows naturally in the forests during monsoon, albeit in very low scale. The dried fasciculated roots of this species possess high medicinal value (Chopra, 1933; Bordia and Jat, 1990). It is well known for its aphrodisiac properties (Technical bulletin of Rajasthan Tribal Areas Development Cooperative Federation Limited, 1984). It is cultivated in certain identified pockets of Maharashtra, Rajasthan, Madhya Pradesh and Gujarat.

The tribal technology available for processing of fasciculated roots is primitive and unscientific. It is very laborious and expensive. An extensive survey was made at different tribal locations of Maharashtra, Rajasthan, Madhya Pradesh and Gujarat states to assess the traditional method of processing. Based on the informations collected, a study was under taken at Medicinal and Aromatic plants Projects, Anand Agricultural University, Anand, to standardized the method for processing.

MATERIALS AND METHODS

The bunches harvested were of 2-3 tubers planted as seed in May on ridges at crop geometry of 30 x 10 cm. Normal agricultural practices as recommended for this crop were carried out and by the end of September the leaves had dried. The tubers were allowed remain in soil. The fasciculated roots were dug out in the middle of October and they were cleaned dry or washed with water.

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Plate I : Plastic cover with Safed musli



Plate - II : Processed - Safed musli



Plate III : Dry-Safed musli