

## Aegle Marmelos, Bel Tree, Bilva Patra - 0.5 Kg Seeds



Aegle marmelos, commonly known as bael, Bengal quince, golden apple, stone apple, wood apple, bili.

Rating: Not Rated Yet

### Price

Sales price R 1,143

Discount

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Description Note:: This seeds will be available in 3 weeks time.

Note: We do not provide germination guarantee in forestry, ornamental seeds & medicinal seeds. Proper germination instruction and plant care conditions must be followed by customer for expected results.

Bael Tree is considered sacred in India, Malaysia and Indonesia. The fruit, which is widely used to treat diarrhea, dysentery and gastrointestinal disorders, has digestive and carminative properties. It helps heal ulcerated intestinal surfaces. It possesses antiviral, anthelmintic and anti-inflammatory properties as well. The herb also has antispasmodic properties that ensure optimum gut function.

**Common name:** bael, Bengal quince, golden apple, Japanese bitter orange, stone apple, wood apple, bili, and bhel

**Height:** 40 to 50 feet

**Difficulty level:** Easy

Planting & Care

**Sunlight:** Full sun

**Soil:** Bael can be grown in any type of soil such as sandy, clay, water logged, unirrigated, acidic or alkaline in the pH range of 5–10.

**Water:** Bael plants are most susceptible to water logging, care should be taken to avoid such a condition.

**Fertilizer:** The deficiency of nitrogen and zinc is common in Bael orchards and can be corrected by soil application or foliar spray.

Use

**Medicinal use:**

- A decoction of the unripe fruit, with fennel and ginger, is prescribed in cases of haemorrhoids.
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- It has been surmised that the psoralen in the pulp increases tolerance of sunlight and aids in the maintaining of normal skin colour.
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It is employed in the treatment of leucoderma.

- Marmelosin derived from the pulp is given as a laxative and diuretic.
- In large doses, it lowers the rate of respiration, depresses heart action and causes sleepiness.
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For medicinal use, the young fruits, while still tender, are commonly sliced horizontally and sun-dried and sold in local markets.

- They are much exported to Malaysia and Europe.
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Because of the astringency, especially of the wild fruits, the unripe bael is most prized as a means of halting diarrhea and dysentery, which are prevalent in India in the summer months.

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#### **Culinary use:**

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- marmelos fruits may be cut in half, or the soft types broken open, and the pulp, dressed with palm sugar, eaten for breakfast, as is a common practice in Indonesia.
- The pulp is often processed as nectar.
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Beating the seeded pulp together with milk and sugar makes a popular drink called sherbet in India.

- A beverage is also made by combining bael fruit pulp with that of tamarind.
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- Mature but still unripe fruits are made into jam, with the addition of citric acid.
- Confection, bael fruit toffee, is prepared by combining the pulp with sugar, glucose, skim milk powder and hydrogenated fat.
- Indian food technologists view the prospects for expanded bael fruit processing as highly promising.

#### **Reference:**

[http://www.worldagroforestry.org/treedb/AFTPDFS/Aegle\\_marmelos.PDF](http://www.worldagroforestry.org/treedb/AFTPDFS/Aegle_marmelos.PDF) <http://www.himalayawellness.com/herbfinder/aegle-marmelos.htm>