

Safed moosli - Plant



The plant sports a rosette of long, slender leaves, growing from a thick, fleshy rhizome.

Rating: Not Rated Yet

Price

Sales price R 123,456

Discount

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Description

Description for Safed moosli

Chlorophytum borivilianum is a herb with lanceolate leaves, from tropical wet forests in peninsular India. The Hindi name is safed musli It is cultivated and eaten

Common name	Flower colours	Bloom time	Height	Difficulty
Safed moosli	white	July.	15-20 cm	easy to grow

Planting and care

Safed Musli requires well drained loamy to sandy loam soils rich in organic matter. Warm and humid climatic condition with good amount of soil moisture during the growing season favour luxuriant vegetative growth and facilitate fleshy root development.

Sunlight	Soil	Water	Temperature	Fertilizer
Full Sun	well-drained soil	medium	35°C and above	Apply any organic fertilizer

Caring for Safed moosli

- The crop matures in about 90 days under cultivation. At maturity the leaves start yellowing and ultimately dry up from the collar part and fall down.
- The crop could thus be harvested when leaves have dried which occurs in the months of September/October.
- During digging of plants, fleshy root bunches should be lifted form the soil.

Typical uses of Safed moosli

Special features:

Culinary use: leaves

Ornamental use: The plant is used for ornamental purpose

Medicinal use: The dried roots of asparagus are used in ayurveda as an aphrodisiac. They are available in the market as Safed Musli.

References

- <http://www.krishisewa.com/articles/production-technology/198-safedmusli-cultivation.html>
- <http://www.flowersofindia.net/riearch/search.php?query=%09Safed+moosli+&stpos=0&stype=AND>

Reviews

There are yet no reviews for this product.