

Rhodomyrtus Tomentosa Fruit



Common Name:	Rhodomyrtus Tomentosa Fruit
Botanical Name:	Rhodomyrtus tomentosa(Ait.) Hassk.
Latin Name:	Rhodomyrtus tomentosa Frutus
Pinyin Name:	Tao Jin Niang Guo
Plant Part Used:	Fruit
Quality Standard:	European Pharmacopoeia Standard
Specification:	Whole/Powder/OEM

Quality

Big and dry.

Taste: Light taste, slightly sweet

Odor: Slightly fragrant.

Attribution in TCM

Sweet, astringent, flat in nature.

The liver and spleen channels meridians in attribution.

Characteristic

The fruit is oblong and spherical, one end is slightly pointed, the surface is earthy yellow or dark greenish brown, and the texture is hard. There are 5 persistent sepals and style residues at the top.

There are many seeds inside, yellow-white, flat.

Main ingredients

There are a lot of phenols, flavonoids, amino acids and a variety of organic acids in the fruit.

Benefits

1. Supplement human nutrition
2. The iron content in the fruit is very high, which can play a role in enriching blood and reduce the appearance of anemia
3. The effect of anti-fetus.
4. Calm and soothe the nerves, treat insomnia, for patients with very poor sleep quality, insomnia and dreaminess
5. Used to treat tinnitus
6. It can also be used to treat nocturnal emission.
7. Promote digestion
8. Dispel wind and dampness
9. Beautify the skin, enhance the body's antioxidant capacity and delay the aging of the body.

Precaution

It is not suitable for constipation, allergic people.

Myrtle fruit is a kind of high-quality fruit wine resource, which has the characteristics of juicy, high soluble solid content, moderate sour and sweetness, rich fruit aroma, good color, less pollution, and rich resources.

Rhodomyrtus Tomentosa Fruit's method of soaking wine.

1. Raw soaking method: Wash the picked fruit directly, dry it, and then add it to soak in white wine. You can also directly mash the fruit, and let the fresh juice and liquor fully mix.
2. Dry soaking method: Wash the picked fruits, steam them, dry them, add goji Berry, red dates and other high-grade Chinese medicinal wines to soak together for more than a month, then add rock sugar to adjust the taste, most people drink it this method.
3. Fermentation method: Wash the fruit and steam it, then put it in a sterilized container, mash it, stir it in the sweet koji, and seal it. After two to three days, it will be fermented. The juice can be filtered for drinking.



Product advantages

1. Direct supply from the origin, 100% pollution-free, green and healthy
2. Natural sun drying, natural color, no sulfur
3. Manual selection, full particles, fully dry, no impurities.

How to identify sulfur-free products?

Look

The color of sulfur is uniform and bright

The sulfur-free one has been manually screened many times, and the color is not as good as the sulfur one

Smell

Sulfur has a sour taste

Sulfur-free is the natural taste of medicinal materials

Soaked in water

Sulfur products soaked in water for a few hours, it is easy to become turbid, while the sulfur-free ones are still clear

Taste

Those with sulfur have a sour taste, while those without sulfur have a delicate fragrance.

Company

Boherbs Co., Ltd, is a professional manufacturer, supplier and wholesaler for certified organic and premium quality herbs, plant extracts and natural ingredients in the pharmaceutical, nutraceutical food and natural cosmetic industries.

We cooperate with the United States, Canada, Germany, Australia and other countries have friendly exchanges and cooperation, deeply trusted.

We can meet the diverse needs of customers.

