

## ROSEHIP (*ROSA CANINA*) AS A MEDICINAL PLANT IN FRUIT GROWING

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### Abstract

Rosehip (*Rosa canina*) is a modest plant in terms of the requirements and conditions of growth and cultivation, so it has a very wide distribution area and belongs to the Rosaceae family. However, rose hips are a real treasure trove of vitamin C, where certain selections can contain up to 5 g of vitamin C per 100 g of fruit. Rosehip is extremely rich in K, carotenoids lycopene and B carotene, invert sugar and sucrose, pectins and tannins, and the oil and phospholipids found in rosehip oil. It is mostly collected from natural populations, and there are very few plantations under sipura, although there are good conditions for it. Many rosehip clones have been selected in the world, both from the Japanese rose (*Rosa rugosa*) and from the dog rose (*Rosa canina*). During 2022, the level of vitamin C was measured on the genotypes at the Sombor locality, and the variations were from 237.4 to 1752 g of vitamin C. The clones are large-fruited, very robust, with few or no spines, especially on the part of the shoot where the fruits are placed, so harvesting is much easier. Several such clones originating from the Czech Republic are propagated and grown in Serbia on rather modest areas. The reason for this is the lack of information on the part of producers, the lack of planting material and the lack of interest from buyers. In the last few years, however, there has been a growing interest in rose hips as organic food. Rosehip can be grown as a subculture with walnut or as an intercrop with apricot or peach. Harvesting of rose hips for processing is done at full technological maturity, i.e. when the fruit is completely red. Rosehip ripens at the end of August and the beginning of September. Harvesting is done by hand in auxiliary vessels, and then it is delivered to shallow open vats in which it is delivered to the market. Exceptionally, rose hips can be packed in red plastic bags with a volume of 6-10 kilograms. Considering that one well-kept bush can produce 5-6 kilograms or more, that is, the yield per hectare can be around 10 tons or more. The exploitation period of šipurka is 20-25 years.