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Citrus medica medicinal uses pdf

L. Rutaceae Aurantium Medicum (L.) M. Gomez Sitrey vulgar Tourn. former mill. Citrus alam (Tanaka) Y. Tanaka Citrus aurantium bergamyi (Risso) Brandis Citrus aurantium proper Gilauimin Citrus aurantium tamuran Y. Tanaka Citrus balotina Poate. & amp; amp; Turpin Citrus bergamyi melalooosa (Risso) Rivera, etc. Citrus bicolor Poites. & amp; amp; Turpin Citrus higen Pua. & amp; amp; Turpin Citrus cedra Link Citrus sedrata Raf. Citrus crassa Hassk. Salib citrus fragrans. Citrus gongra Raf. Citrus grandis pyriformis (Gaek.) Karaya Citrus hassak Yu Tanaka Citrus hiosimana Yu Tanaka Citrus goat Yu Tanaka Citrus quacienyi Hu Citrus limetta murchika S.Rios & amp; al. Citrus limodulcis Rivera and others. Citrus lemon (L.) Osbek Citrus lemon figure Risso Citrus limonimedica Lush. Citrus lumia Risso Citrus nana (Wester) Y. Tanaka Citrus odorata Russel Citrus pyriformis Hassk. Citrus sarkodactyl Siebold ex Hoola van Nooten Citrus sudachi Yu Tanaka Citrus tuberosa Mill. Lemon Raceours mill. Lemon spinous mill. Lemon vulgar Ferrarius ex Miller Sarcodactilis helicteroides Gaertn. Common name: Citron Fruit showing lack of flesh Photograph: EsrogHunt Creative Commons Attribution-Share 4.0 The total information Citron is a backward, evergreen shrub or small tree growing up to 4 meters tall. It is considered a delicate plant and the most delicate of the cultivated citrus species. The plant gives educable fruit, although it is very acidic and is more commonly used as a flavoring. It also plays a role in the Jewish holiday of the Tabernaly. The plant is occasionally cultivated in the tropics, subtropics and warm temperate zones. In the tropics, where several fruits ripen throughout the year, the harvest is more suitable for home gardens than production in gardens. There are some named varieties[. Known dangers known by botanical references, rangeOnly known in cultivation. Habitat is not known in a truly wild situation. Properties Edibility Rating Medicinal rating Other uses Ranking HabitA large shrub Height4.00 m Cultivation StatusCultural Cultivation DetailsThree major climate issues are suitable for commercial production of citrus - tropical climate, subtropical with winter rains such as in the Mediterranean and semitropical with summer precipitation, as found in Florida and southern Brazil. Prefers deep, well-watered but moisture-resistant sunnet soil in full sun.[Prefers pH in the range of 6.5 - 7, telerizing 5.5 - 8[.]. Prefers a position protected from strong winds. In the tropics, citron grows very well at altitudes below 1300 meters.[The optimum temperatures for cultivation range from 15 to 27°C, with the coldest month having an average minimum of at least 15°C[. Growth tends to stop below 13°C and above 35°C []. The fruit is killed if the temperature drops to -2°C, while the leaves are killed at -9°C []. If there are any periods of more than three months, irrigation will be necessary. Citron is very sensitive to frost and to extreme heat and drought; it's this the most detrimental of all kinds of citrus fruits.[The tree has a short life cycle compared to other citrus species. It begins to be produced when 2 - 3 years old, peaks in 8 - 15 years and has an economic life of 25 - 30 years[.]. Mature trees produce about 40 kg of fruit a year, but yields of up to 100 kg per year per tree have been obtained. Citron varieties are divided into two groups: Acid varieties. They have pink floral buds and shoots, acid mounds and a dark inner seed coat and a halazal spot. Non-acid varieties. It's without pink floral buds and shoots, with an unsophashed pulp, colorless inner seed coat and pale yellow halal spot. In China, Japan, Indo-China and India, the citrus drug L. Var. Swings are widely cultivated. It is a finger citron or a Citron Buddha hand whose fruits are divided into a series of fingers as sections, without or with very meager pulp[.]. It is highly valued for its aroma and beauty and is used for perfume rooms and clothing. Grown as a dwarf plant, it is also a valuable ornament in the Far East. The fruits are made in marmalade, eaten in salads or used in liquors. Thick fruit peel can be cut and added to salads, or candied and used as flavoring in cakes, puddings, confectionery, etc.[.]. This is a commercial source of candied peel, used in cakes, etc.[.]. The thick rind is candied after being cleaned by fermentation in seawater. Fruits of some improved forms can be used to extract juice for making drinks and desserts. Fruits in the form of lemon can be 10 - 20 cm long. Fresh shoots, leaves, flowers, fruits and citron seeds have all entered a number of traditional medicines to treat asthma, arthritis, headaches, stomach pain, intestinal parasites and certain psychological disorders (madness, possession of evil spirits). Root broths are reportedly used to treat breathing problems and back pain in China. Fruits are used in the treatment of malaria, cough and colds[.]. The stem is used in fever pills. Citron fruit has been used since Roman times as perfume and mole repellent, and for the taste of foods []. Seeds are best sown in containers as soon as it matures, after thoroughly rinsing it[.]. Sow preserved seeds in containers as soon as possible[. Germination usually occurs within 2 - 3 weeks at 13 °C. Seedlings urinate, so they must be watered from care and well ventilated. Seeds tend to be polyembionic, two or more seedlings occur from each seed, and they are genetically identical to parents, but they usually carry no virus that may be present in the maternal plant. When large enough to cope, stab the seedlings into separate pots and grow them until they are 10cm or more tall before being planted in their permanent positions. Cuttings of semi-ripe wood in the frame. This species grows easily from being nourished. Citron as leaf cuttings taken from 2-4-year-old branches. Layering in the Oct. If you have useful information about this plant, please leave a comment. Comments must be approved before they are shown here. Citron Fast Facts Title: Citron Scientific Name: Citrus Medica Origin Citron hails from northeastern India bordering Myanmar. It is naturalized in Southern China - Guangxi, Southwest Guizhou, Hainan, Sichuan, eastern Syzana and Yunnan. Colors Green, Yellow-Orange Shapes Duty, Obediang or Ellipsoid Taste Sour Health Benefits Excellent Natural Pain Reliever, Effective Against Heartburn, Good for Colds, Offers Anti-Duck Protection, Maintains Healthy Teeth and Gums The fruit is better known to many consumers in preserved, rather than naturally, citron, the citron drug Linn., known as French, sedrate, cidrater, citronnier des Juifs; in Spanish, cidra, poncil, poncider, cedro limón, limón cidra, limón Francés, although in Central America it is commonly known as Toronia, the most popular Spanish term for grapefruit. In Portuguese it is cidrao; in Italian, sedro or sedron; German, cedratzitrone or cederrappelen; in Dutch, citroen; in India citron, begging poor or leemoo; in Malala, limau susu, limau mata kerbaugh, limau kerat lingiang; in Thailand, catfish, manao catfish or ma-ngua catfish; in Laos, manao ripo, poppy wo or poppy nao; in Vietnam, thanks-yen or vath; in Samoa, tipolo, or moth-apatu; in China, coo-yuan. Theopras wrote about him as a Persian, or Median, Apple, and it was later called citrus apple. Citron comes from slow-growing shrubby or even a small tree reaching 8 to 15 feet (2.4-4.5 m) tall along with stiff branches and stiff twigs and long or short spikes in the leaf sinuses. Postcards are usually evergreen, flavored with lemon, ovate-lanceol or ovate elliptical, 2 1/2 to 7 inches (6.25-18 cm) long; leathery, along with short, insane or almost unsolbless loops; flower buds are usually large, as well as white or clean; fragrant flowers about 1 1/2 inches (4 cm) wide, in short clusters, are mostly ideal, however, many men through abortion; From 4- to 5-petal, often pink or clean on the outside, with 30 to 60 cups. The fruit is fragrant, mostly obedient, obligatory or oval, sometimes pyriform, but very volatile; numerous shapes and smooth or coarse fruits sometimes occur on the same branch; one form is deeply divided from the top to slender aches; often there is a protruding style; the size also varies from 3 1/2 to 9 inches or even 1 ft (9-22.8 or 30 cm) in length; yellow peel when fully ripening; usually rough and potrant, but sometimes smooth; mostly very thick, meaty, tightly clingy; the softness of pale yellow or greenish color is divided into as many as 14 or 15 segments, hard, not so juicy, acid or sweet; of several monembionic seeds, ovoindryh, smooth, white inside. Citron-essential-oil Citron-fruit Close-up flower-citron semi-cut-citron leaves-citron-plant-illustration-citron-plant-illustration-citron Citron-juice Illustration-with-Citron Unripe-citron-plant Flower-bud Citron Citron Citron is really a great fragrant citrus fruit having thicker skins, botanically regarded as a citrus drug as a swingle and Tanaka botanical name systems. It is one of four original citrus fruits (others - pomelo, mandarin and papeda), of which most other citrus species evolved through natural hybrid characteristics or artificial hybridization. Here are the main health benefits of citron: 1. Excellent natural pain in case you have a headache, drink a glass of water with a few freshly squeezed citron juice. Citrons have received anti-inflammatory as well as painkiller qualities that should help make your headache disappear naturally. 2. Effective against heartburn You are able to repeat exactly the same experiment as above: squeeze fresh citron juice into a glass of water and drink it slowly. Water can help clear the throat through acid that has gone way upwards, while citron juice will relax the pain for a short period. 3. Good for colds Seeing that they are rich in vitamin C, extremely powerful natural mechanisms for protecting the steering wheel, citrons help prevent and reduce the seriousness of respiratory infections such as colds in addition to the rate of healing. Simply include a few drops of juice in a cup of warm tea. 4. Offers anti-duck protection Citrons is indeed a rich source of powerful antioxidants such as vitamin C, nutrients proven to drastically reduce cancer risks. Consuming fresh vitamin C-rich foods such as citron can lead to better health and cancer protection. 5. Maintains healthy teeth and gums Generous amounts of vitamin C in citron moths help with dental and gum health, as well as help to avoid terrible scum, provided that the fetus is consumed fresh. 6. Weight loss Lime water has always been ideal for weight loss. Taken along with warm water as well as honey every morning, it can refresh the body as well as help weight loss. 7. Promotes cardiovascular health Citrons have been demonstrated include good amounts of potassium as well as magnesium, two dietary minerals of incredible importance to prevent coronavirus disease. While magnesium maintains heart muscle health, potassium helps manage blood pressure (hypertension) and also helps prevent diseases associated with it. 8. Useful against insect bites and small cuts of citron fruits and leaves produce a powerful lemon smell, which easily impregnates clothes. Even though we are pleased, the smell effectively repels mosquitoes, moths along with other insects. Rubbing a few drops of citron juice on a mosquito bite is seen when the itching sensation decreases. And if you add a few drops of juice to a small cut, it should help stop the bleeding very quickly. 9. Citron's natural remedy for shortness of breath is, softness, juice, extract or seeds considered to help boost the smell from the mouth naturally. However become impenetrant from the mouth is often, but a sign of the actual medical problem, it might just be a temporary solution. Due to its higher vitamin C content, citrons have been used in the past to fight seaspring, zing, nausea and vomiting. Moreover, they are suitable for the treatment of skin diseases and hemorrhoids. The scientific explanation for this is that vitamin C plays a role in maintaining the integrity of the skin and blood vessels and therefore helps the skin heal and helps prevent hemorrhoids, which are essentially blood vessels, from bleeding. 10. Citron and Blood Pressure In Southern India, juice is extremely suitable for high blood pressure levels. Taken very first, every morning with warm water, juice can help lower high blood pressure. Citron lime consists of potassium, which also enhances heart health. This particular juice, along with warm water, is another blood purifier, cleansing, and liver cleansing. The history of Citron The place of origin of the citron is unidentified, but the seeds were found in the Mesopotamian excavations dating from 4000 to our onus. Alexander Macedoch's army is believed to have carried the citron towards the Mediterranean region around 300 BC. A Jewish coin inflicted in 136 to our side blind the representation of the citron on one side. A Chinese writer in AD 300 talked about gifting 40 Chinese citron bushels from Ta-ch'in to AD 284. Ta-ch'in is understood to mean the Roman Empire. Citron was a major commercial food product in Rome in AD 301. There are actually wild citron trees in Chittagong, Sitakund Hill, Hasi and Garo hills in northern India. Diocorides recalled citron during the 1st century AD and Pliny called it matus medica, matus Assyria and citrus in AD 177. Fruits were imported to Greece from Persia (now Iran). Greek colonists began growing citron in Palestine around 200 BC. The tree is predicted to have been effectively introduced in Italy during the 3rd century. Trees were largely destroyed by barbarians during the 4th century, but those working in the Kingdom of Naples and in Sardinia and Sicily survived. By 1003, citron was commonly cultivated in Salerno, and fruits (so-called pom sedrina) were presented as a sign of gratitude to the Normandy Lords. For centuries, this area has provided citron to Jews in Italy, France and Germany for their feast ceremony of the Tabernaline (succot). Moses pointed out the cedar cone, Hadara (kedros in Greek), and when he fell into disrepute, he was replaced by a citron, and the Palestinian Greeks known as the last cedar apple (cedar apple). Kedros was Latino as a sedrus, and it also turned into citrus fruit and later into citron. For several years, most citrus species have been recognized as botanical species of citrus drug. Spaniards most likely brought citron along with other citrus species to St. Augustine, Florida, though it may have survived there only in greenhouses. The tree was introduced to Puerto Rico in 1640. Commercial citron culture and began in California in 1880. The trees suffered severe cold damage in 1913 and, in a short time, the project was abandoned. From 1926 to 1936, small citron plantings were scattered in Florida, especially on terra Ceya island, which supplies fruit company Hills Brothers Canning Company. Groves eventually came under the cold and today citron is grown in south Florida very rarely as curiosity. The main production areas of citron for food disposal are Sicily, Corsica and Crete along with other islands off the coast of Italy, Greece and France, as well as the neighboring mainland. Citron is additionally developed commercially in the central mountain coffee regions of Puerto Rico. Some are candied locally, but many are distributed in brine in the United States and Europe. Citron is delicately grown on several other islands in the Caribbean, as well as in Central and South America. It's been pretty generally grown in Brazil for a few years. There have always been scattered citron trees in Colombia's Cauca Valley. After 5 years of studying, horticultura decided in 1964 that commercial culture could be beneficial. Citron trees are usually not uncommon in several Pacific islands, but they are rare within the Philippines. Types of Citron Citron varieties mostly have two types: 1) those that have pink new growth, purple flower buds, as well as purple-tinted petals, acid moth and dark inner seed coat and halal spot; 2) those that don't have a pink or purple hue as part of a new growth or flowers, with an unsophed pulp, colorless inner seed coat and pale yellow halal spot. One of the most famous varieties is: Corsican Origin is unknown, however, the leading citron corsica; introduced in the U.S. around 1891 and is obviously a variety grown in California; ellipsoid or weakly volume, furrows based on; large; clean yellow, coarse, lumpy, very thick, meaty; The soft is crispy, not juicy, non-acid, seedy. The tree is small, scattered, moderately thorny with several large spikes. Diamante (Cedro Liscio; probably the same as Italian and Sicilian)-unknown origin, however, the leading variety in Italy and liked the processor elsewhere; long-ovag or ellipsoid, furrowed at the base, wide nipple on apex; clean yellow, smooth or weak ribbed; very thick, meaty; the softening is crispy, not juicy, acid; seed. The tree is small, scattered, thorny as a Corsican. Much the same is usually the variety known as Earl in Cuba. Ethrog (Ethrog, Atrog; C. medica var. Etrog Engl.) - leading variety in Israel; ellipsoid, spindle-like or lemon-like along with a moderate neck and often with a steady style at the base; usually with a noticeable nipple on the apex; medium-small as collected; if it is not chosen early, it will remain in the tree, continuing to increase for many years until the branch can support it. For the ritual fetus should be about 5 ounces (142 g) and not obedient in shape. Yellow peel, half rough, and potrant, faintly weak thick, meaty; the softness is crispy, hard, with a little juice; acid; seed. The tree is small, not energetic; the leaves are rounded on apex and cropped. This variety was the official citron for use in the Feast of the Tabernatal Ritual, but when not available any yellow, unfinished, lemon citron with a sticking style can be replaced. Fingers Citron, Plate XXI (Buddha's Hand or Buddha's Fingers; S. medica var. sarkodactyl swing.); known as fu show in China, bushukon in Japan, limau jari, jeruk tangan, limau kerat lingiang, in Malay; djeroek tangan in Indonesia; catfish in Thailand; phât thu in Vietnam. The fruit is corrugated, completely or partially divided into approximately 5 finger segments, along with little or no flesh; without seeds or together with loose seeds. Fruits are extremely flavorful, and are also placed just like one offering on temple altars. It is indeed widely grown in China and Japan; candied in China. In India, there are many named types, in addition to Fingered, in the northwest: 'Bajoura'-small, with thin skin, lots of acid juice. Chhangura is believed to be a wild form and is also commonly present in its natural state; fruits are coarse, small, without a moot. Madhankri or Madhkunkur - fruits are large with sweet pulp. 'Turunj'-fruit is great, along with thick skin, white inside sweet and edisting; the softness is meager, dry, acidic. The leaves are obediental, and definitely a notation in the apex. The use of Citron Culinary Despite the fact that the lemon or orange is cleaned to consume their pulsating, as well as juicy segments, the pulp of the citron is dry, containing a small amount of low juice, if any. The citron becomes halved as well as depopulated, then its peel is cooked in sugar, cut into cubes and used as a confection. Today, citron can be used for fragrance or even flavedo zest, however the most important part is still the inner skin (called sweat or albedo), that is a fairly important article in international trade, and is also widely used in the food industry as a succad, as it is called when it is candied in sugar. Dozens of citron species collectively called Lebu in Bangladesh, where it is the main citrus fruit. In Iran, a thick white citron peel is used, which helps to make jam; in Pakistan, the fruit is used to create jam, but additionally marinated; in South Indian citron cuisine is traditionally used in pickles and canned food. In Korea, citron (called yujacha) is used to make tea, which supposedly helps you suppress coughing, reduce hangovers, and is great at treating indigestion. Medicinal applications In the old days plus the Middle Ages, Etrog was used as a solution for seasickness, pulmonary troubles, intestinal ailments along with other problems. Juice together with wine was considered a highly effective means to eliminate the poison system. In, rind is indeed a solution for dysentery and is also consumed to defeat gallitosis. Distilled juice is given as reassuring. Candied peels are sold in China as gastric, stimulant, laxent and tonic. In West Tropical Africa, citron is used only as a medicine, especially towards rheumatism. Flowers are used in medicine by the Chinese. In Malala, a broth of fruit is customary to drive away evil spirits. Decoction of wild plant shoots is introduced to increase appetite, reduce stomach pain and secrete intestinal worms. Leaf juice in combination with polygons and indigofer is accepted after delivery. Leaf insimacy is offered in the same way as one anti-spasmodic. In Southeast Asia, citron seeds are given as vengefulness. In Panama, they are groundled, as well as in combination with other ingredients and given just like one antidote to poison. Essential peel oil is undoubtedly an antibiotic. Citron storage has an expiration date of one to two weeks when stored in the fridge at temperatures between 7-9 Celsius (45-59F). Keep the citron in an airtight plastic bag, as this will significantly extend its service life. If kept at room temperature, put the fruit in a dry, cool area. Expect the fruit to hardre up in a week. Tip: Instead of keeping citrons in the kitchen area, make sure they are in the center, putting them in a bowl among other colorful fruits, and place on the dining table. They will continue to go longer in a cool room as well as brighten up the space. Citrons are incredibly aromatic as well. Comments comments

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