

#93-21-CATLRJ

Technology

Seed Technology

Certified Anise Seeds



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#anise | #seeds | #certified | #spices

<https://www.argentina.gob.ar/inta/tecnologias/semillas-certificadas-de-anis>

Anise (*Pimpinella anisum* L.) belongs to the Apiaceae family. It is originally from Egypt, where crops date back to 1500 B.C. The ripe and dry seed is mainly used as spice in the bread, pastry and spirits industries.

The essential oil is used in veterinary medicine, pharmaceutical industry, fragrances and insecticides. Presently, it is grown in the northwestern regions of Argentina, but neither the country nor the region relies on certified anise seeds.

It is an annual herbaceous plant, with fusiform roots. The light green, pubescent stem is upright, cylindrical and branched out. It grows up to 60 cm tall on average. The leaves are polymorphic. The flowers are small and white, produced in dense umbels. The fruit is a dry, indehiscent, small and pubescent seed, in two pear-shaped halves (mericarps), known as achene; they may be light chestnut or dark chestnut colored.

Anise cultivation is mostly performed by small-scale farmers with the inherent characteristics of such practice: low yields, high relative costs and variable quality. Anise is partly grown by vineyards and mid-sized farmers who rely on above-average technology, enabling them to obtain yields and quality at international levels.

Anise is sold as a whole product or in halves (mericarps).

Product yield improvements.

Better product quality.

Increases profitability opportunities.

Improves sustainability.

ADVANCED. Pending INASE (National Seed Institute) approval of the descriptor and application for material registration: a local anise population that will be designated once INASE approval is completed.