

# Mulberry

The Story of Potential Miracle Plant





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The Story of Potential Miracle Plant

*Editors*

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## PREFACE

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Mulberry plant is a well-known medicinal plant. The plant is commonly known as *Morus*, the genus of a flowering plant belonging to the Moraceae family. In Asian countries, mulberry plant has been grown to produce silkworms as the leaf is a major and important nutrient source for silkworms. Mulberry not only used in cooking and silk but it also provides a number of health benefits that make them highly appealing.

This book aims to provide a brief and simple description of the background, agronomy aspects and physicochemical properties of mulberry plant. This book will provide readers a comprehensive aspect of pre-processing methods of mulberry plant, and the potential of this plant as antimicrobial agent. Finally, this book also provides readers with a self-contained guide on the application of statistical analysis in mulberry plant related research.

Therefore, this book is designed as a quick reference text, with the aim that researchers, students, academicians with little experience in mulberry plant could grasp their understanding of the scientific aspects of the plant. This book will also be of significant interest to those working or doing research in the applied sciences.

Siti Nuurul Huda Mohammad Azmin  
Huck Ywih Ch'ng





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# 1

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## **BACKGROUND OF MULBERRY**

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### **INTRODUCTION**

Over 5,000 years ago, the history of man using the mulberry leaf for its unique healing properties have been well documented. The mulberry leaf is considered one of the oldest herbs used by man, commonly known as the food source for silkworms. In ancient times, the mulberry tree was central to life, both in the East and West. It has been used as a curative food ingredient and as a traditional medicine to restore health throughout Asia, Europe, the Middle East and India. Its high content of vitamins and minerals provides a miraculous ability to increase vitality and ensure well-being. Emperors, poets, artists have celebrated it and it has been depicted in different literary compilations. In Chinese mythology, the mulberry tree is known as “The Tree of Life” and “The Herb of Immortality” in legends dating back thousands of years.