**Food and drink**

**Rosa canina hips**

**Rose hips are high in vitamin C, are edible raw,[14] and occasionally made into jam, jelly, marmalade, and soup, or are brewed for tea. They are also pressed and filtered to make rose hip syrup. Rose hips are also used to produce rose hip seed oil, which is used in skin products and some makeup products.[15]**

**Gulab jamun made with rose water**

**Rose water has a very distinctive flavour and is used in Middle Eastern, Persian, and South Asian cuisine—especially in sweets such as Turkish delight,[16] barfi, baklava, halva, gulab jamun, kanafeh, and nougat. Rose petals or flower buds are sometimes used to flavour ordinary tea, or combined with other herbs to make herbal teas. A sweet preserve of rose petals called Gulkand is common in the Indian subcontinent. The leaves and washed roots are also sometimes used to make tea.[14]**

**In France, there is much use of rose syrup, most commonly made from an extract of rose petals. In the Indian subcontinent, Rooh Afza, a concentrated squash made with roses, is popular, as are rose-flavoured frozen desserts such as ice cream and kulfi.[17][18]**

**The flower stems and young shoots are edible, as are the petals (sans the white or green bases).[14] The latter are usually used as flavouring or to add their scent to food.[19] Other minor uses include candied rose petals.[20]**

**Rose creams (rose-flavoured fondant covered in chocolate, often topped with a crystallised rose petal) are a traditional English confectionery widely available from numerous producers in the UK.**

**Under the American Federal Food, Drug, and Cosmetic Act,[21] there are only certain Rosa species, varieties, and parts are listed as generally recognized as safe (GRAS).**

**Rose absolute: Rosa alba L., Rosa centifolia L., Rosa damascena Mill., Rosa gallica L., and vars. of these spp.**

**Rose (otto of roses, attar of roses): Ditto**

**Rosebuds**

**Rose flowers**

**Rose fruit (hips)**

**Rose leaves: Rosa spp.[22]**