

DEVELOPMENT OF A TEA INCORPORATED INSTANT SOUP CUBE

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Bachelor of Science in Tea Technology and Value Addition

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ABSTRACT

Tea is an aromatic beverage commonly prepared by pouring hot or boiling water over cured leaves of the tea plant, *Camellia sinensis*. Dust is a popular grade among tea consumers. Value addition can be done by making food items from dust. Preparation of an instant soup cube by using tea dust is the main objective of the study. After conducting several preliminary trials a basic soup mixture was selected and the amount of the tea that should be added for a best combination was identified by a sensory evaluation. The tea proportions added were 25%, 37.5%, 50%, 62.5 % and 75%. And the best level was 50% tea with soup mixture. The result was then used to identify the best tea type. The tea proportion of the cubes was changed according to the type of tea as green, black and mixture of green and black tea (1:1). From the sensory evaluation and statistical analysis black tea was selected as the best sample. The black tea instant soup cube contains 0.3% protein, 16.11% caffeine, 6.78 % polyphenol content and 36.96% antioxidant property. Total aerobic plate count did not exceed the specifications in the Sri Lanka Standard Institute standards for two months.

Keywords: Tea, Instant soup cube, sensory evaluation, polyphenol, attributes