

DEVELOPMENT OF MORINGA SEED POWDER AND FRUIT FLAVOR INCORPORATED ICED TEA

A dissertation submitted to the
Faculty of Animal Science and Export Agriculture
UvaWellassa University

In partial fulfillment of the requirements for the award of
Bachelor of Science in Tea Technology and Value Addition

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Tea Technology and Value Addition Degree Programme
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2014

ABSTRACT

Sri Lanka produces and exports tea for a long time. Customers prefer to experience new forms of tea products over the traditional tea beverage. However, there is an issue that nutritional iced is are not available in the market. Moringa iced tea is one value added form of tea. The research aimed to develop a nutritional iced tea. Two type of flavors were selected, i.e. mango and strawberry. Flavored black tea samples were prepared incorporating moringa seed powder. The prepared samples were subjected to sensory evaluation by 30 panelists. Color, taste, aroma, overall acceptability were evaluated. Finally, the selected samples were used for determining the self-life and analyzing the nutritional value. Result revealed that strawberry flavored moringa iced tea was the best flavor over mango flavored moringa iced tea. Selected iced tea sample included 10.03 % polyphenol content and 0.0123 % of protein content. The formulated moringa iced tea beverage could be stored for two months at room temperature of 30 ± 2 °C without any significant changes in the quality characteristics.

Key words- Sensory evaluation, color, taste, aroma, self- life, flavor