

# **DEVELOPMENT OF HERBAL BEVERAGE FROM LOCALLY AVAILABLE MEDICINAL PLANTS**

A dissertation submitted to the  
Faculty of Animal Science and Export Agriculture  
UvaWellassa University  
In partial fulfillment of the requirements for the award of the  
Degree of Bachelor of Science in Export Agriculture

**By**

**HEWAWASAM HALLOLUWAGE LAYOMI RANGIKA**

**Faculty of Animal Science and Export Agriculture  
UvaWellassa University**

**2012**

## ABSTRACT

A formulation for development of an instant herbal drink from aqueous extract of five herbs, Ginger, Diamond flower, Coriander, Yellow berried nightshade and Flase calumba was carried out. The herbal extracts (40 % and 60 %) were separately mixed with sugar (with 4% and without), liquid nitrogen (nitrogenated) and carbonated water (carbonated). Shelf life of the developed beverages was analyzed in terms with sensory stimuli along with physio-chemical analysis. Microbial studies revealed that the product was within the standard limits for the formulated beverages. Samples subjected to sensory evaluation showed that there were significant differences between treatments with respects to color, aroma, flavor, sweetness and overall acceptability. Among the eight treatments, carbonated with 4 % sugar and 40 % herbal extract was recorded the significantly highest ( $P<0.05$ ) consumer preference for all sensory stimuli. From the results of quality assessments, the formulated carbonated beverage with 4 % sugar and 40 % herbal extract was found to be superior in quality.

**Key World:** Carbonated beverage, Nitrogenated beverage, Paspanguwa, Instant herbal drink, Sensory evaluation