

**DEVELOPMENT OF KAPPARAVALLIYA
(*Anisochilus carnosus*) INCORPORATED HERBAL TEA**

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ABSTRACT

Sri Lanka produces and exports tea in both bulk and value added form. Consumer expectation is changing from day by day. A variety of herbal teas are available in market but they have been prepared artificially. At present consumers are expecting healthy and ecofriendly products than the artificial products. This research was aimed to develop a natural herbal tea by using Kapparavalliya (*Anisochilus carnosus*) herb. The fresh leaves were collected and dried in sun light for 3 to 4 days to keep the natural flavors. Then dried leaves were crushed and mixed with black tea and green tea separately, keeping a constant weight for each and every combination. Black tea and green tea at two levels of compositions of 8.5 g and 9 g for two brewing times of 3 minutes and 5 minutes were taken with two levels of *Anisochilus carnosus* as 1 g and 1.5 g. A sensory evaluation was conducted by participating of 15 trained and untrained panelists. Finally, selected samples were subjected for proximate analysis and a microbial test to describe the nutritional and self-life characteristics of the new product. In both experiments, appearance of tea, taste, strength, color, infusion, precipitation of herb, buying intension and overall acceptability were evaluated. Treatment with 15 % of kapparavalliya herb brewed for 3 minutes was the best combination in black tea category and treatment with 10 % of kapparavalliya herb brewed for 5 minutes was the best combination in green tea category. In proximate analysis, there is no significant difference between the black herbal tea and green herbal tea compared with black tea and green tea.

Key word: Black herbal tea, Green herbal tea, Kapparavalliya, Sensory evaluation