

**DEVELOPMENT OF A NATURAL FRUIT
FLAVOURED ICED TEA**

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ABSTRACT

Sri Lanka is also producing and exporting tea for a long time. But there has not been paid sufficient attention to marketing aspects of tea. Other thing is, customer requirements are changing with the time. They prefer experienced new form of products of tea rather than traditional tea beverage. Value addition is better option to full filling above requirements. Iced tea is one value added form of tea. Numbers of flavored iced tea of black and green tea are available in the market. Among the flavors, fruits and herbals are very popular. The problem is, all these flavors have been prepared artificially. At present consumers are much educated and very health conscious. That they prefer to use naturally prepared food and beverages than artificially prepared things.

The research was aimed to develop a natural fruit flavored iced tea. Three types of fruit flavours, pine apple, mango and orange were selected. Flavoured Green tea samples were prepared incorporating different levels of fruit concentrates separately. Further one sample was prepared as a fruit cocktail in to which all the three fruit concentrates were incorporated. The prepared samples were subjected to sensory evaluation and seven experienced tea tasters of Ranfer Teas (Pvt) Ltd were participated at the sensory evaluation. Taste, color, aroma and over all acceptability were evaluated. Best combination of each fruit was selected from separately flavored iced tea and mixed fruit combinations. Selected samples were given to thirty consumers to choose best flavor for flavoring iced tea. Both occasions 5 point hedonic scale was used to collect data and fried man test was used to analyze the data. Finally selected sample was used for determining the self life and analyzing the nutritional value after adding preservatives.

Result revealed that pine apple flavor is the best flavor rather than mango and orange. And also separately flavored pine apple iced tea is better than mixed fruit flavored iced tea. Finally selected iced tea sample was included 11.04% polyphenol content and 0.01225% of protein content. And also self life was determined for one month of period. Aerobic plate count was increased slightly during that period within acceptable level.

Key words- sensory evaluation, flavor, self life, tea brew, Taste, color, aroma