

DEVELOPMENT OF SUGAR FREE READY TO DRINK TEA FROM BROKEN MIX FANNINGS

A dissertation submitted to the
Faculty of Animal Science and Export Agriculture of
Uva Wellassa University
in partial fulfillment of the requirements for the award of the degree of
Bachelor of Science in Tea Technology and Value Addition

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2013

ABSTRACT

The research was carried out to develop sugar free ready to drink tea by incorporating refuse tea extracts and Stevia (*Stevia rebaudiana*) sweetener. The value added tea market is expanding significantly so that this type of beverages might have a good potential.

Tea is extracted by using refuse tea in order to make water soluble tea powder. Then it is mixed Stevia powder and flavour (lemon), assuring there is no wastage when adding it. Hot water with about 80°C was added to each and every cup ensuring constant volume was received. Data was collected through a standard sensory evaluation sheet. The sensory evaluation was conducted by ranking method, where untrained panels evaluated its flavour, sweetness, appearance, strength and overall acceptability to determine the quality in the experiment. MINITAB was used to analyze the data.

In this experiment treatment combination was at $P < 0.05$. According to non parametric Friedman test, best treatment combination was treatment number one. But appearance and strength of the drink is higher in treatment number four. Therefore treatment number one most preferable for value added tea market.

Key Words: Stevia, Refuse tea extract, Sensory Evaluation