

DEVELOPMENT OF TEA INCORPORATED JACKFRUIT CORDIAL

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ABSTRACT

Currently, tea is the most famous beverage in the world. The sensory appeal of tea, like all other foods is mostly considered in new product development of tea. Among the different type of tea green tea and black tea are gaining increasing consumer attention due to a growing awareness of health benefits derived from their consumption. Present study was carried out to develop a green tea and black tea incorporated jack fruit cordial. Six cordial samples were prepared only by changing the type of tea and amount of tea levels as 40g, 30g, 20g following the standards given by Sri Lanka Standard Institute. Each sample contained 500g of jackfruit pulp 450g of sugar, 0.625g of Sodium Meta-bisulfite (SMS), 5g of citric acid and 500 mL of water. Proximate composition of tea incorporated jackfruit cordial was determined according to the AOAC standards. Sensory properties were evaluated using preference test by 30 untrained panelists and best sample was selected by using Minitab software and freedman statistical analysis. Shelf life of the final product was analyzed for 4 weeks period. Eight samples of final products were stored at room temperature. Each and every sample of both green tea and black tea incorporated jackfruit cordial were checked for quality deterioration by chemical and microbiological parameters. Moisture content, pH, Brix value were determined as an indicator of the degree of products freshness. Microbiological properties such as yeast and mold count and total plate count of the final products were measured once a week.

KEYWORDS : Black tea, Green tea, cordial, sensory evaluation, underutilized fruit