



RESEARCH PAPER

Preparation of “Masala tea essence”

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Abstract : We introduced a liquid masala tea essence which was made with a mix blend of natural herbs such as ginger, lemon grass, cardamom, cinnamon, *Tulsi*, mint, clove, etc. Essential oil was extracted by using steam distillation process from spices and herbs, then the essential oil from each ingredient was mixed in different proportions to make treatments (T₁ to T₅). After preparation of treatments they were stored for the period of 15 days and then tested using microbial test IS 5887 (Part 3) for presence of bacteria *Salmonella* spp. According to the microbial test results *Salmonella* spp. was found to be absent upto 15 days from the date of production. Hence, it is concluded that essence can be stored upto 15 days in refrigerated condition. Similarly prepared essences were placed for sensory evaluation on the basis of 9 point hedonic scale. From the results of sensory evaluation T₁ treatment was found to be the best treatment which contained (2 ml of ginger, lemongrass and cardamom each and 1ml of cinnamon, *Tulsi*, clove and mint).

Key Words : Spices, Herb, Essence, Treatment, Microbial test, Sensory evaluation

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