

Title: A process for the production of agglomerated flavored tea

Abstract:

The present invention relates to a process for the production of agglomerated flavored tea. Flavourizing the preconditioned tea is done using encapsulated bergamot flavor powder in sigma mixer and binding of flavor on tea mix is achieved by spraying the emulsion mechanically with a flow rate of 40 - 50 ml/min. Agglomerating of sprayed material is brought about by passing through Vibro Fluidized Bed Drier for a period of 15 - 20 minutes at a temperature in the range of 125 - 140°C. The product obtained is stable, free-flowing, and instantising and complete flavours releaser into the tea brew. The resulting tea powder obtained has the shelf life of about 6 months stored in aluminium foil pouches; and can be blended with ordinary conventional tea to get a required flavor concentration.