

A process for Flavour essence from *Decalepis hamiltonii* / *Hemidesmus indicus* roots.

At present many synthetic flavours are available in the market to meet the need of consumers. As of now there are no natural flavour contributing formulations in the market, except some locally available in the unorganized sector. Hence, there is a need to have an appropriate formulation for its wide usage as a natural flavouring source in various food products. The prepared natural flavour essence is having great significance, as the selling potential is not alone for its vanillin type flavour; it is also having great selling potential from health point as root extracts are having medicinal properties. This has been attributed to the various bioactive constituents analysed in the prepared formulation which are otherwise known for their antioxidant contribution. The developed process is based on water extraction method which is completely free from solvents and microbial load. Moreover, it can be used directly with appropriate dilutions as per end users' requirements for imparting flavour to food products.