PRODUCT PROFILE

TEA WINE

Tea wine is made as per the conventional procedure involving yeast (Saccharomyces cerevisiae) and tea dust in a specific proportion with sugar, and is matured over a period of one year. There is an inherent improvement in the existing technology for making this product.

The health attributes in terms of antioxidant properties are retained in the wine as is evident from the HPLC profiles of the wine and the made tea.

Extensive organoleptic evaluation of the product over a period of three years has shown its acceptance particularly amongst the armed forces and hence the name KARGIL SEPOY.



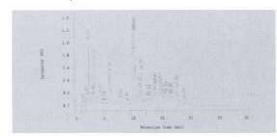
Chemical characters of finished wine are:

pH range : 3.15-4.2

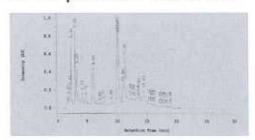
Residual sugar: 8.0-12° Brix

Alcohol content: 10-13%

HPLC profile of tea wine



HPLC profile of black tea



Wines can be made dry or sweet on demand.

The wine was tested for microbial load and objectionable micro-organism in the Institute and was found free from them. No pesticide residues were detected.

Packing suggestions: Can be packed in long necked glass bottles with air tight caps

Technology transfer will be governed by CSIR Guidelines.

On site testing of quality parameters is available through quality control laboratory.

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