

# 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.



