

**EFFECT OF pH USING DIFFERENT ACIDS ON THE FLAVOUR
AND COLOUR OF CANNED FLAVOURED TEA**



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In The Name of Allah, The Most Merciful The Most Gracious

I begin in the name of Allah S.W.T., Who sent Muhammad S.A.W as the last Prophet for the guidance of Mankind, Trillion of Blessing and Solution shall be upon him.

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ABSTRACT

EFFECT OF pH USING DIFFERENT ACIDS ON THE FLAVOUR AND COLOUR OF CANNED FLAVOURED TEA

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Canned flavoured tea using mint flavour was developed in this study. In the development of flavoured tea, malic acid and citric acid were used to acidified the flavoured tea to pH 3.8, 4.0 and 4.2 before canning. Sensory evaluation using hedonic and ranking test were carried out to determine the effect of these acids and pH on the flavour, colour and acceptability of the canned flavoured tea. Determination of colour was also carried out using Hunterlab. From the results obtained, it shows that there was significant differences in flavour of canned flavoured tea with changes in pH in flavoured tea acidified with malic acid. However, there was no significant differences in flavour of canned flavoured tea with changes in pH in flavoured tea acidified with citric acid. Canned flavoured tea acidified with citric acid was the most preferred when compared with the others. The colour of canned flavoured tea acidified with citric acid was the most acceptable when compared with the others. Changes were detected in colour of canned flavoured tea with the changes of pH.

CHAPTER 1

INTRODUCTION

Flavored tea is increasingly popular with a wide variety being available in Malaysian supermarkets. Some of these flavored teas are imported from other countries and now there are also locally made. The commercial products are made with tea leaves mix with flavors, with or without pieces of spices or fruit to produce teas which are light, refreshing and suitable for drinking at any time of the day, preferably with or without sugar (Hasimah and Rafiah, 1989). Some of the examples of canned flavored tea in the market are Nestea that comes with lemon flavor, Pokka that comes with mango and lychee flavor.

Tea, in the context of a consumer, is a beverage consisting of an infusion of the processed and dried leaves of the tea plant, *Camellia sinensis*. Tea has been consumed since antiquity and, while the origin of the beverage remains unknown, the Chinese are recognized as being regular consumers by the 5th century AD. Tea was first drunk for its supposed medicinal properties, but subsequently became accepted merely as refreshing beverage (Ukers, 1975).

Tea drinking is considered the culmination of culinary satisfaction. Tea as a beverage is widely consumed and the number of connoisseurs and fanciers are greater