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To study the phytochemical potential of different types of tea collected from different regions

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Present study was carried out to study the phytochemical potential of different types of tea (green tea, black tea and herbal tea), their different concentration (0.5, 1, 1.5 and 2%) collected from India and Uganda. The infusion of different tea at different concentrations collected from different regions were prepared under the lab conditions and analyzed for different phytochemical properties (phenolic, amino acid, protein content and antioxidant activity). The phytochemical properties of different infusion irrespective to the types of tea were observed to be directly proportional to the concentration of tea (0.5-2%). Among the different types of tea, Indian black tea based infusion had significantly higher scores for all the phytochemicals i.e., amino acid (34 mg/100 g), phenolic (181.72 mg/100 g), protein (139.37 mg/100 g) and antioxidant activity (83.51%). Therefore, it is concluded that among the different tea from different regions, Indian black tea has a great phytochemical potential and can be utilize for different product development to increase their nutraceutical potential.

Biography

Precieuse Kavota Mwendivwa is currently pursuing her Master's research in the area of Wine Technology from the Department of Food Technology and Nutrition at Lovely Professional University, Punjab, India. Her research interest includes utilization of tea for preparation of zero per cent alcohol tea wine.

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