

## How to create a roundness of flavour, lingering of taste in mouth, even after swallowing.


### Application in dry beverage powder (lemon tea, milk tea)?

The acidity or sourness has always been recognised as the key attribute for sensory quality for lemon tea or fruit-flavoured beverages. Acids are not only accountable for perceived acidity but also contribute flavour in diverse ways and intensities (Farah, 2019).

Citric acid has a fresh and short-lived tartness and its flavour recalls lemon and orange. Besides, malic acid is found widely in variety of fruits. On top of that, it is responsible for almost all of the organic acids in apple that imparts fruity notes (strongly associated with apple and sometimes pear, peaches or plum) to the beverage. Malic acid has a smooth lingering taste, its tartness are less sharp than citric acid, though it is longer lasting. Malic acid is mostly in combination with citric acid to enhance flavour expression (Farah, 2019).

Besides that, we can incorporate flavors which have undergo encapsulation process. Encapsulation is a technique that covers an active compound with a protective wall material to reduce the degradation or loss of flavour during various processes and storage. It can be employed to treat flavours by the means of imparting certain extent of protection against evaporation, reaction, or migration in a food (Madene et al., 2006).

### Market Examples

No.	Product Variety	Ingredients
1.	 <p data-bbox="343 1877 724 1910"><b>NESTEA® House Blend Iced Tea</b></p>	Sugar, Food Acids ( <b>Citric &amp; Malic Acid</b> ), Tea Powder ( <i>Camellia senensis</i> ), Calamansi Powder (Calamansi Puree, Maltodextrin), Stabiliser (Gum Arabic), Sweeteners (Aspartame*, Acesulfame Potassium), Anticaking Agent (Calcium Phosphate), Clouding Agent (Titanium Dioxide), Honey Powder [Honey, Modified Starch, Honey Flavour (Artificial)], Artificial Colours (Including Tartrazine).

2.



**Teaforia Gourmet Ground Matcha Citrus Zen Green Tea**

Natural Cane Sugar, Maize Maltodextrin, Matcha Green Tea Powder (5.3%), Dehydrated Lemon (3.7%), Lemongrass Flavour, **Malic Acid**.

3.



**Instant Dawn Tea Lemon Tea Premix**



Sugar, Instant Tea, Lemon Flavour and **Citric Acid**.

4.



**Big Train Vanilla Chai Tea Latte Mix**

Sugar, Non-Fat Milk, Non-Dairy Creamer [Coconut Oil, Corn Syrup Solids, Sodium Caseinate (A Milk Derivative), Sodium Citrate, Mono- and Diglycerides, Salt, Sodium Aluminosilicate (Anti-Caking Agent)], Black Tea Powder, Honey Granules (Sucrose, Honey), Cinnamon, Natural and Artificial Flavours, Silicon Dioxide (As an Anti-Caking Agent), Vegetable Gums (Carrageenan, Guar Gum).

5.	 <p style="text-align: center;"><b>Tea Zone Premium MilkTea Blast Powder Mix</b></p>	<p>Sugar, Non-Dairy Creamer (Corn Syrup, Hydrogenated Coconut Oil, Sodium Caseinate, Potassium Citrate, Silicon Dioxide, Glycerin Esters of Fatty Acids, Sodium Stearoyl Lactylate, Potassium Phosphate Dibasic, Sodium Carbonate), Instant Black Tea Powder, Flavour.</p>
6.	 <p style="text-align: center;"><b>Casa Okinawa Brown Sugar Milk Tea</b></p>	<p>Sugar, Non-Dairy Creamer [Corn Syrup Solid, Hydrogenated Vegetable Oil, Sodium Caseinate, Whey Powder, Potassium Phosphate Dibasic, Potassium Polyphosphate, Emulsifier (Sodium Stearoyl Lactylate, Glycerine Esters of Fatty Acids), Flavour, Sodium Silico Aluminate], Instant Black Tea Powder, Whole Milk Powder, Brown Sugar Powder, Acacia Gum (Arabic Gum), Silicon Dioxide (Anticaking Agent), Brown Sugar Flavouring, Salt.</p>

## References

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