



INSTANT COCOA-TONGKAT ALI BEVERAGE

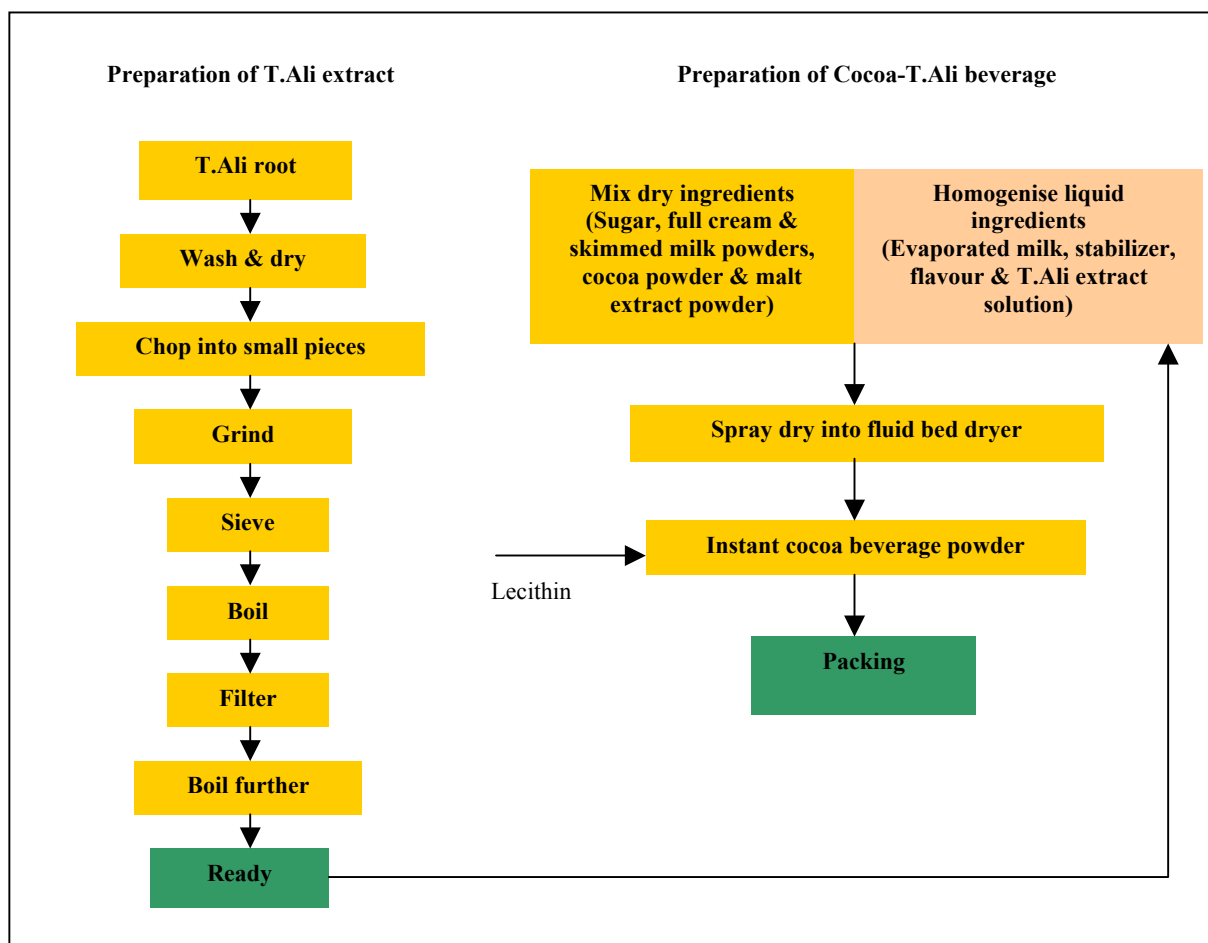
INTRODUCTION

Herbs and spices are used by Malaysian as well as other people in the world for cooking and health care. Local herbs and spices can also be utilised as ingredients in cocoa based beverages manufacturing. The processing technology is described below.

SHELF LIFE

In shelf life studies conducted, Instant Cocoa-Tongkat Ali beverage was packed in commercial packaging material; PET12/PE15/AL7 LLDPE33 of 7X14 cm sachets and stored in room temperature. The product could be stored for more than 6 months.

PROCESSING TECHNOLOGY



Fluid bed drier



Cocoa-Tongkat Ali beverage

ENQUIRIES

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