



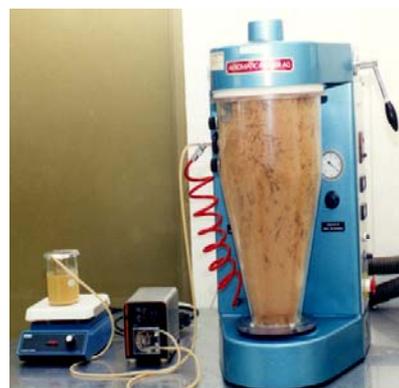
INSTANT COCOA-GINGER BEVERAGE

INTRODUCTION

There are various types of cocoa based beverages available in the market. However, cocoa based beverages enriched with herbs are rarely found. Ginger is one of the most popular herbs among the Malay and Chinese communities. By drinking its decoction or taking slices of this herb, it is believed to increase blood flow and remove 'wind' from the body. For mothers after delivery, this herb is always consumed to ensure they are healthy and energetic.

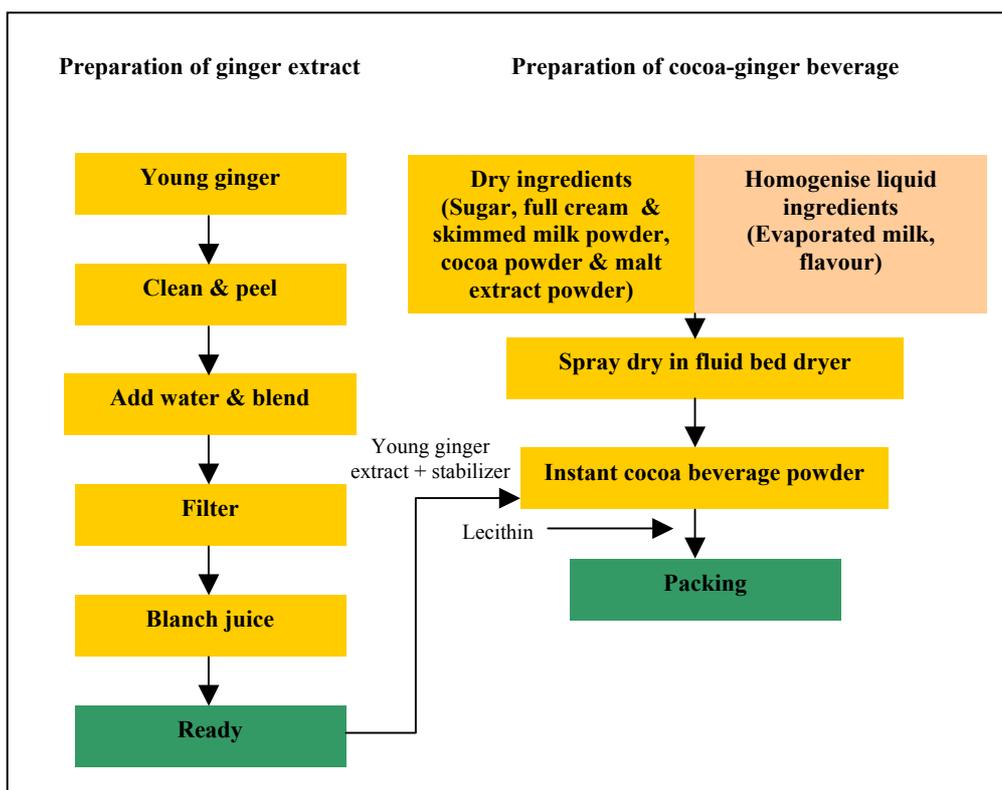
Instant cocoa- ginger beverage is developed by incorporating young ginger juice extracted from 3-4 months old fresh rhizome of Bukit Tinggi Hybrid into cocoa beverage formulation.

Application of 8.5% of young ginger juice into cocoa drink formulation was found to be acceptable. Thirty gram of instant cocoa- ginger beverage powder is mixed with 145ml of hot water to prepare a cup of hot drink.



Fluid bed drier

PROCESSING TECHNOLOGY



SHELF LIFE

In shelf life studies conducted, Instant cocoa- ginger beverage was packed in commercial packaging material PET12/PE15/AL7 LLDPE33 of 7 x 14 cm sachet and stored in room temperature. The product has long shelf life and the fresh ginger flavour can be maintained up to 3 to 4 months.

CONCLUSION

This product has great potential to be commercialized because consumers are attracted to natural products and its health benefits. Thus, instant cocoa- ginger beverage can be a competitive product in the market.



Cocoa- Ginger beverage

ENQUIRIES

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