Title: FRUIT TEA MIXTURE

Abstract: This particular solution involves a fruit tea mixture, containing a fruit component in a water solution, sweetener and supplementary flavourings whose substance lies in that the mixture contains from 5 to 25% of mass water, from 10 to 45% of mass sweetener, from 25 to 75% of mass roasted fruit component, and from 0 to 10% of mass supplementary flavourings. Sweetener contains from 15.5 to 45.5% of mass honey and/or from 10 to 45% of mass sugar, with the roasted fruit component containing fruit with a high fibre content, and the flavourings containing spice-based or alcohol-based aromatic ingredients. The mixture is suitable for the preparation of non-traditional beverages for the home as well as the public catering sector.
Fruit Tea Mixture

Sphere of technology

This technological solution involves a fruit tea mixture containing a basic tea component, sweeteners and fruit components, forming a liquid substance with fruit fibres, minerals and vitamins that belongs to the category of food products.

Actual technology state

There are a large number of tea mixtures that contain fruit components and that are prepared in loose form. As a rule, chemical elements known as the E-components, which are often generated on a synthetic basis, and which, therefore, prove to be unsatisfactory for today’s requirements placed on health food, are added to these mixtures. As for loose tea mixtures, their disadvantages may be seen in the requirements for a high accuracy of the composition of both individual as well as supplementary constituents, and preparation of such sorts of teas remains technologically demanding, coupled with complex preparation of the beverage by the end user.

Furthermore, there are tea mixtures in granulated form, which are, however, often marked by an indistinct taste and which are very frequently produced on a chemical basis that meets the current requirements only to a limited extent.

As regards other known brewed teas, the aromatic component is usually very distinct, but without preservatives, and, as a rule, such teas contain no vitamins and minerals and, in most cases, sugar must be added to them.

The purpose of this technological solution is to produce a tea mixture combining the favourable properties of the hitherto known tea mixtures as given above, while eliminating their drawbacks to the broadest possible extent.

Substance of Technological Solution

The above-mentioned drawbacks are removed, to a large degree, by the fruit tea mixture containing a roasted fruit component in a water solution, sweetener and supplementary flavourings, according to a technological solution whose substance lies in the fact that the mixture contains from 5 to 25 % of mass water, from 10 to 45 % of mass sweetener, from 25
to 75 % of mass roasted fruit component, and from 0 to 10 % of mass supplementary flavourings. The sweetener is formed by 15.5 to 45.5 % of mass honey, and/or from 10 to 30 % of mass sugar, The roasted fruit component is formed by scalloped fruit with a high fibre content, and the flavourings are formed by aromatic spice-based ingredients or alcohol-based substances.

The advantages of the tea mixture, made according to this technological solution, lie primarily in that the mixture contains a high share of fruit components featuring fibres, minerals and vitamins, while the fruit component may be combined with different kinds of fruit, spices and eventually with alcohol-based substances. As for sweeteners, a water solution containing honey, sugar solved in water and other sweeteners may be used. An advantage is the use of roasted fruit components, which -after being added into water solution of the sweetener- give a liquid substance offering distinct aromatic properties, colour and taste.

**Examples of Implementation**

**Example 1**
A tea mixture containing 5 % of mass water, 45 % of mass sweetener, 47 % of mass roasted fruit component, and 3 % of mass supplementary flavourings was prepared, while the mixture thus prepared displayed a very intense thick admixture for the preparation of tea offering considerable aromatic effects.

**Example 2**
Alternately, a tea mixture containing 5 % of mass water, 25 % of mass sweetener, 67 % of mass roasted fruit component, and 3 % of mass supplementary flavourings was prepared, while the mixture thus prepared displayed enhanced flavour of the fruit contained.

**Example 3**
A tea mixture containing 25 % of mass water, 10 % of mass sweetener, 62 % of mass roasted fruit component, and 3 % of mass supplementary flavourings was prepared, while the mixture thus prepared displayed a less sweet taste of the tea mixture concerned.
1. Fruit tea mixture containing fruit component in a water solution, sweetener and supplementary flavourings, characterized by the fact that it contains from 5 to 25 % of mass water, from 10 to 45 % of mass sweetener, from 25 to 75 % of mass roasted fruit component, and from 0 to 10 % of mass flavourings.

2. Fruit tea mixture pursuant to claim 1, characterized by the fact that the sweetener contains from 15.5 to 45.5 % of mass honey and/or from 10 to 45 % of mass sugar.

3. Fruit tea mixture pursuant to claims 1 and 2, characterized by the fact that the roasted fruit component contains fruit with a high fibre content.

4. Fruit tea mixture pursuant to claims 1, 2 and 3, characterized by the fact that the flavourings contain spice-based aromatic ingredients.

5. Fruit tea mixture pursuant to claims 1, 2 and 3, characterized by the fact that the flavourings contain alcohol-based substances.