





Get ready to dip and sip the wild taste - tree tea to hit market soon

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COIMBATORE: Are you a tea lover, who is looking to try out a new variety? If yes, after fruit teas and herbal teas, tree tea is all set to enter the market soon. Scientists at the Institute of Forest Genetics and Tree Breeding (IFGTB) have come up with a recipe and process to make a tea from forest tree products. The tea, which is said to be rich in anti-oxidants, is made from fruits and seeds of three trees that grow in the wild. The tea is result of a project undertaken by the department of seed technology at IFGTB to come up with technologies to add value to non-timber forest products in 2016. "Besides timber and wood pulp, people growing trees could only sell the edible fruits. We found that only middlemen were benefitting from them and not the tribals or farmers. While we knew products like dried amla candy was in the market, they were

A DIFFERENT FLAVOUR

SOURCE TREES	PROPERTIES
 Amla	 Tree tea is anti-oxidant rich & rejuvenating
 Chebulic Myrobalan	
 Jamun	
INGREDIENTS	
<ul style="list-style-type: none">➤ Dried fruit pulp of amla➤ Seeds of jamun tree➤ Processed nut portion of Chebulic myrobalan	<ul style="list-style-type: none">➤ Rich in vitamin C because of the presence of amla. Can control sore throat and colds➤ Dried seeds of jamun are used in ayurvedic medicines➤ The seeds are known to control type 2 diabetes and hyperglycemia➤ Chebulic myrobalan is supposed to be anti-bacterial, anti-inflammatory and have laxative properties

very few in number," said the head of the department, Dr Anandalakshmi.

In mid-2017, they came up with a recipe and procedure to make a tea by using products taken from forest trees. The tea uses the fruit pulp of amla and chebulic myrobalan, also known as haritaki, and the seeds of jamun tree. It comes as dip tea. Honey can be added. According to the scientists, the tea is anti-oxidant rich and is found to be rejuvenating when consumed on a regular basis. "Each tea bag has 22.10mg of vitamin C and is high in anti-oxidant activity as it contains amla. The jamun seed makes the tea good for diabetes and hyperglycemia. Chebulic myrobalan is already used in health drinks like Triphala. It has many

healthy properties like being a good laxative etc," Dr Anandalakshmi said. The scientists have applied for a license from the food safety and standards department and look to sell the technology to big manufacturers.

"All the three trees are found in the wild. Tribals can earn a regular revenue by collecting the fruits and products," said a source with IFGTB

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