

**CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE
MYSORE – 570 020**

**COFFEE LEAF BREW MIX
(Process Code –)**

INTRODUCTION

The phytochemicals like phenolics, alkaloids, flavonoids, and anthocyanins in coffee leaves contributing to its health benefits have made coffee leaf brew mix progressively well known. Chlorogenic acids (CGA) was considered to be the major contributor to the antioxidants of coffee leaves. CGA are functionally associated with the antioxidant activity along with anti-inflammatory, antihypertensive effect, inhibition of fat accumulation, alteration in glucose metabolism, antimicrobial, and antiviral activities. The coffee leaf brew mix is a product by itself, it can be used as an alternative to green tea/herbal tea bags/powder. It is ideal healthy drink to consume at any time of the day. The brew can be prepared with water allowed for few min to steep, filtered and consumed.

INSTALLED CAPACITY

The estimated installed capacity of the unit, when in full operation would be 350 kg coffee leaf process per day. The unit can work 250 days in a year. Working: 8h shift/day

AVAILABILITY OF RAW MATERIAL – Sources

There are two main species of coffee, namely, Arabica and Robusta, both the leaf variety can be used. India produces coffee in quite substantial quantity and is available throughout the year. The leaves which are pruned during maintenance of the plants can be good source of raw material

TECHNOLOGY/MANUFACTURING PROCESS – Availability

Coffee leaf brew mix is popular and widely accepted for health benefit. The brew mix quality is dependent on the raw material and hence selection of the coffee leaf is the first important step. The coffee leaves are pretreated and eco-friendly. The dried leaves are supplemented with other ingredients that complement sensory taste as well health benefits packed and stored in air tight container. The product can be stored at room temperature for 4 months in clean dry place avoiding direct sunlight.

PLANT AND EQUIPMENT

Principal equipment's: Tray drier, multi mill, sieve shaker, planetary mixer, tea bag filling machine

PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs. '000)

Estimate for a model project	Rs(lakhs)
a) Land & Land development (750 m ²)	15.00
b) Building and civil works (400 m ²)	20.00
c) Plant and machinery	71.24
d) Pre-operative expenses	14.03
Working capital margin	15.57
Total Project cost	137.85

ANY OTHER SPECIAL FEATURE

Coffee leaf brew mix can also be sold in bulk as coffee leaf brew mix powder in pouches or in air tight containers for regular domestic use. This spent coffee leaf powder can be used in preparation of bakery products etc. coffee leaf tea a unique tasting experience that can improve your health; it can also help support fair-trade farmers.

For Technology and Technical assistance please contact

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