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ABSTRACT

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The Production Of A Local Tea From
Cecropia peltata

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A tea was made from Cecropia peltata (Bois Cano). It was produced by selecting the dried, fallen leaves of the tree, washing them in water at 18°C, 22°C or 27 °C and drying at 32°C, 36°C or 40°C. The tea leaves were subjected to storage times of 0, 1, 2, and 3 months. Resulting teas were evaluated for their organoleptic properties and compared against teas already produced for the commercial market. The chemical composition of the C. peltata teas was also investigated.

people from Tobago and all the taste testing panallists.

These results revealed that the most favourable teas were produced at washing/drying temperatures of 18/32 °C and the least acceptable teas were produced at washing/drying temperatures of 27/40 °C. A Storage period of 3 months produced the most acceptable colour while a Storage period of 0 months, produced a tea whose aroma and taste was considered to be 'tea-like'. In general, this local tea was preferred to the commercial samples when compared under the given test conditions.

Chemical analyses revealed that moisture content, caffeine, protein, water extractables and tannin levels all changed significantly when the parameters of processing (Storage Time, Washing Temperature and Drying Temperature) were altered. The degree of process parameter interaction was variable.

To GOD - "THANK YOU FOR LIFE".