

An improved alcoholic composition derived from Tea and its method of preparation

Salient features of the technology

- The product is an alcoholic composition and its method of preparation by fermentation of Kombucha tea and Black tea.
- It has high antioxidant activity with many health benefits and provides protection against many oxidative stress related ailments.
- It has moderate ethanol content (5-6% v/v) and is not detrimental to health on prolonged use unlike other alcoholic compositions.
- Fermentation is done by wild type yeasts isolated from Kombucha tea which maintains many of the beneficial effects of non-alcoholic Kombucha tea as well.
- Fermentation uses no engineered yeast strains and hence the beverage is completely free of genetically modified organisms (GMOs).
- It is cheap, economic, and affordable.
- The technology has been developed up to laboratory scale.
- It is developed by Jadavpur University, Kolkata in collaboration with ICMR.
- Patent has been filed in India only.



Fig. A typical Kombucha tea beverage and the biofilm