SUPER DISINTEGRATING TEA TABLET

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DRAWBACKS IN USING CONVENTIONAL TEA TABLETS AND DRIED TEA LEAVES

- Usually those are not prepared by direct compression method
- Don't contain all healthy compounds
- Don’t disperse and/or disintegrate properly into the liquid medium
- Don’t disintegrate within few seconds
- Don't fully infuse flavor
- Large size which can create large amount of wastage
- Quality construction
- High quality leaves
- User/consumer flexible tea tablets and tea leaves

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OBJECT OF THE INVENTION

The object of the invention is to provide a minimum quantity of tea in a tea tablet which can manage making of tea appropriately and to overcome the unnecessary wastage of tea, proper dispersion of tea leaves to make tea liquor, adequate disintegration which result loss of money during production of tea tablets, a very less disintegration time to disintegrate rapidly within a short time span, issues regarding packaging and the consumer's complications thereof

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VARIETY OF TEA CAN BE MADE BY SAME FORMULATION

Black Tea, Assam Tea, Blue Tea, Ceylon Tea, Chamomile Tea, Chrysanthemum Tea, Darjeeling Tea, Earl Gray Tea, Ginger Tea, Green Tea, Herbal Tea, Hibiscus Tea, Jasmine Tea, Lemon Tea, Matcha Tea, Oolong Tea, Peppermint Tea, Rooibos Tea, Spicy Tea/Masala Chai, Violet Tea, White Tea, Yellow Tea and so on...



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PRODUCTION PROFIT

To prepare 400 mg of Tea Tablet the production cost is INR 0.77 approximately (Considering all utilities) and if that is sold for INR 3 each then the profit margin would be 290% approximately (For low quality tea)

In case of high quality tea the profit margin could be reached up to 1398% to 1500%



OTHER PROFITS

Tea shops and tea bars could be established near schools, colleges, universities, hospitals, rail stations, bus stops, airports, river ports/jetties, various offices, market places etc.

Cold tea/chilled tea (As per necessity/requirement) could be served in packed bottles as an end product

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METHOD/PROCEDURAL CLAIMS

- No requirement to isolate the active ingredient separately
- No requirement of any type of chemical treatment
- No requirement of any type of granulation
- No requirement of freeze drying
- No requirement of spray drying
- No requirement of any lyophilization
- No requirement to produce effervescence
- No requirement of any diluents or fillers (Completely optional)
- No requirement of any type of adulterants
- No requirement of any combinational drug/drugs
- No requirement of centrifugation to separate the fine particles
- No requirement of any purification and concentration of the end product
- Greater hardness
- Prepared tea can be consumed directly

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PRODUCT CLAIMS

- The ratio of the chemical compositions
- The amount of tea powder will be less
- Fine powder can be obtained. Therefore, after disintegration, the effective surface area will be more resulting in the rapid solubilization of the active ingredient
- Extraction of tea liquor will be obtained instantly
- Total time of disintegration will be less (Max 30 seconds)
- The number of ingredients will be lesser (No requirement of any kind of diluents)
- Less Astringency
- Better shelf life

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FEEL FREE TO CONTACT FOR MORE DETAILS

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