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(57) Abstract :

Abstract SUPER DISINTEGRATING TEA TABLET The present invention provides a method of preparing tea powder and a corresponding tea tablet composition. The method involves drying tea granules at a controlled temperature between 40°C and 60°C for 2 to 10 minutes to reduce moisture, followed by crushing and sieving the granules to obtain fine particles sized approximately 0.100 mm to 0.177 mm. The resulting tea powder is mixed with a compressible agent and a super disintegrating agent in predefined amounts to form a tea tablet. The composition ensures rapid disintegration and infusion properties, delivering an efficient, uniform, and flavorful tea preparation experience. Fig. 1

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