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## **Development of a ready to drink cinnamon-based beverage using bee honey as a natural sweetener**

Deneesha Madunimani J.P.<sup>1\*</sup>, Perumpuli B.<sup>2</sup>, Silva K.N.N.<sup>1</sup>

<sup>1</sup>*Department of Agricultural Economics, Faculty of Agriculture, University of Ruhuna, Sri Lanka.*

<sup>2</sup>*Department of Food Science & Technology, Faculty of Agriculture, University of Ruhuna, Sri Lanka.*

Pure cinnamon reputedly represents 65-70% of global Cinnamon production despite less export competitiveness due to poor value addition. This research aims to develop a value-added ready-to-drink cinnamon-based beverage using bee honey as a natural sweetener. Accordingly, value added cinnamon beverage was developed using different ratios of lemon, honey, black tea, sugar and ginger. Initial recipe was developed using trial and error method, and sensory evaluation. Thereafter, the selected recipe was further developed using two different sensory evaluations performed by 30 semi trained sensory panelists with five-point hedonic scale. All the ingredients except for bee honey were initially mixed, and the mix was thermally treated at 65 °C for 20 minutes. Thereafter, bee honey was added once the mixture was cooled for about 37 °C, and the final product was filled into pre-sterilized glass bottles, and was subjected to nutritional and shelf-life analysis. As per the results of the sensory analysis, the cinnamon beverage produced using 75% of cinnamon (v/v), 10% of lemon (v/v), 10% of honey (v/v) and 5% of flavoring agents (v/v). Black tea, ginger and sugar were used as flavoring agents. Product characteristics were tested and analyzed. The final product was found to be contain 15.8 Brix value at 33.2 °C, 3.4 pH and 0.844 (% by mass) titratable acidity. The developed product can be stored for six months under ambient temperature conditions in glass bottles. As per the obtained results, cinnamon can be effectively used in production of value-added beverage using bee honey as a sweetener.

**Keywords:** Bee honey, Cinnamon drink, Value additions

\*Corresponding author: deneeshamadu12@gmail.com