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(54) **Title:** AMLA (INDIAN GOOSE BERRY OR AONLA) HERBAL HEALTH SOFT DRINK

(57) **Abstract:** A Novel method has been developed to produce soft drinks from herbs like the soft drinks Pepsi, coca-cola, sprite etc. The soft drinks which are already in the market are sweetened flavored carbonated waters. But the new method which I have developed is herbal carbonated drinks indented including for diabetic patients. In market fruit drinks, soda are also available that are not useful diabetic patients. No herbal drinks are available as beverages. The Herb amla is taken for the preparation of soft drink which is having plenty of natural vitamin C, anti-oxidant and other medicinal properties. The medicinal properties are very useful for general health. NELLII: A HERBAL HEALTH SOFT DRINK (1). A particular quantity of fresh Phyllanthus emblica (Emblica officinalis) in common English, Indian Goose berry are taken and washed with clean, fresh, potable water and dried. (2). After washing and drying of amla fruits, they are cut into small pieces and shadow dried for couple of weeks or a month. (3).A known quantity of dried amla is extracted with water,filtered, boiled and pasteurized. (4). Then the sugar or sweeteners are added. (5). Preservatives are added. (6). UV-treated and filtered (7).Corbonated and packed. This drink gives multi benefit to the consumers since it contains herbal medicaments, natural vitamin C and plenty of anti-oxidants. It is very useful to the diabetic patients since it is a herb advised in literatures.

NELLII
AMLA (INDIAN GOOSE BERRY OR AONLA) HERBAL HEALTH SOFT DRINK

COMPLETE SPECIFICATION and DESCRIPTION

Harvesting and drying

1. From the amla garden, first the amla fruits are harvested and washed with pure water.
2.The washed fruits are air dried in shadows.
3.The air dried fresh fruits are cut into small pieces with cutters and dried in shadow upto 30 days.

Extraction

1.1 kilo gram of amla dried is taken and extract with10-15liters of water at 60 degree Celsius for one hour.
2.The extract is filtered with micro filters
3. The filtered extract is boiled for 10 minutes at 100 degree Celsius.
4. The 100 -150 gram of sucrose is added to one liter. For the diabetic patients 2-3 grams of sucralose is added.
5.Then preservative is added

Pasturization.

The mixture is pasteurized

UV-Treatment:

The mixture is treated with UV.

Carbonation

The mixture is carbonated with corbondioxide 4-8 gms/litre

Packing

Now the liquid is packed in PET bottles.

CLAIMS

1.Aquous extraction and carbonation of amla (aonla or Indian goose berry) drink
2.Addition of sucralose in herbal drinks.
3.Addition of amla juice or amla extract with any other synthetic or natural soft drink in any amount of quantity either small or big quantity with other ingredients.