

Tea Research Institute of Sri Lanka



Technology Brief *Tea Wine Preparation Technology*

Technology description:

A unique and patented process for making tea wine, based on traditional wine-fermentation methods. The process utilizes a specific Sri Lankan tea variety and special aging techniques to produce a tea wine with unique flavor and aroma profiles.

Technical qualities and advantages:

While this unique tea wine has received positive reviews by consumers and wine-specialists, its most valuable attribute may be its opening up of the potential for novel Sri Lankan tea-based fermented beverages. In this pilot effort, the tea wine exhibits a unique taste, aroma and stable in storage. This particular fermented tea is made with tender leaves of Dimbulla black, involves chaptalization, use of *Saccharomyces bayanus*, and aged in Halmilla (*Beralia cordifolia*) casks. The patented process has established a platform for producing a variety of unique tea beverages through many potential variations including tea variety, fermentation method, and aging.

Market applications and commercial opportunities:

While fermentation of tea leaves is a traditional method of producing certain types of dry tea leaves, methods of producing fermented tea beverages are not as common. However, the low-alcohol, fermented-tea beverage kombucha has become very popular in the U.S. and other countries. The U.S. kombucha market is currently over

\$1billion and is predicted to reach \$3.8 billion by 2023. Similar types of fermented tea beverages are also seeing significant growth. Fermented teas of varying alcohol contents, and flavors are a hotbed of innovation and market growth. The Tea Research Institute is interested in partnering with industrial innovators, in and outside of the tea industry to commercialize this technology and to develop other novel fermented tea beverages.

IP and tangible property status:

Sri Lankan Patent No. 13621 "Process for the preparation of tea wines." Trade secret methods are also associated with the process. The Tea Research Institute will consider trademarks and Geographical Indication (GI) protection for certain fermented tea products it develops with private-sector partners.

Development status:

Pilot scale tea wine production (approximately 50 L per batch) successfully conducted.

Types of deals sought:

Non-exclusive licenses, regional and field of use exclusive licenses would be considered.

TRI seeking commercial allies in tea and beverage manufacturing, distribution and sales, other food innovators.

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