

TABLE 1. HIBISCUS TEA SAMPLES

Code	Ingredients		Process	Tea preparation	
Fresh infusions					
FInf1	Whole hibiscus calyces (Koor cultivar), sugar, water.		Extraction: calyx-to-water mass ratio 1:40, 98-100°C, 20 min. Sugar addition 130 gL ⁻¹ .		
FInf2	Whole hibiscus calyces (Koor cultivar), sugar, water.		Extraction: calyx-to-water mass ratio 1:40, 25°C, 120 min. Sugar addition 130 gL ⁻¹ .		
FInf3	Whole hibiscus calyces (Vimto cultivar), sugar, water.		Extraction: mass ratio calyx-to-water 1:40, 25°C, 120 min. Sugar addition 130 gL ⁻¹ .		
FInf4	Whole hibiscus calyces (Koor cultivar), sugar, water.		Extraction: mass ratio calyx-to-water 1:20, 18-20°C, 120 min. Sugar addition 130 gL ⁻¹ . Pasteurization (85°C, 20 min).	None	
FInf5	Whole hibiscus calyces (Koor cultivar), sugar, water.		Mass ratio calyx-to-water 1:30. Extraction by addition of boiling water (98-100°C), 60 min. Sugar addition 130 gL ⁻¹ .		
FInf6	Whole hibiscus calyces (Vimto cultivar), sugar, water.		Extraction: mass ratio calyx-to-water 1:20, 18-20°C, 120 min. Sugar addition 130 gL ⁻¹ . Pasteurization (85°C, 20 min).		
FInf7	Whole hibiscus calyces (Vimto cultivar), sugar, water.		Mass ratio calyx-to-water 1:30. Extraction by addition of boiling water (98-100°C), 60 min. Sugar addition 130 gL ⁻¹ .		
FInf8	Ground hibiscus calyces [Vimto and Koor cultivars (50:50)], sugar, water.		Mass ratio calyx-to-water 1:33. Extraction by addition of boiling water (98-100°C), 20 min. Sugar addition 130 gL ⁻¹ .		
Ready-to-drink infusions					
RInf1	Whole hibiscus calyces (Vimto cultivar), sugar, water.		Extraction: mass ratio calyx-to-water 1:20, 25°C, 120 min. Sugar addition 130 gL ⁻¹ . Pasteurization (85°C, 20 min).		
RInf2	Whole hibiscus calyces (Koor cultivar), sugar, water.		Extraction: mass ratio calyx-to-water 1:20, 25°C, 120 min. Sugar addition 130 gL ⁻¹ . Pasteurization (85°C, 20 min).		
RInf3	Whole hibiscus calyces [Vimto and Koor cultivars (50:50)], sugar, water.		Extraction: mass ratio calyx-to-water 1:20, 25°C, 120 min. Sugar addition 130 gL ⁻¹ . Pasteurization (85°C, 20 min).	None	
RInf4	Ground hibiscus calyces [Vimto and Koor cultivars (50:50)], sugar, water.		Extraction: mass ratio calyx-to-water 1:40, 25-30°C, 30 min. Sugar addition up to 17°Bx. Pasteurization (75°C, 30 min).		
RInf5	Whole hibiscus calyces [Vimto and Koor cultivars (50:50)], sugar, water.		Extraction: mass ratio calyx-to-water 1:20, 25-30°C, 120 min. Sugar addition up to 15°Bx. Pasteurization (90°C, 20 min).		
Syrups					
Syr1	Whole hibiscus calyces (Vimto cultivar), sugar, water.		Extraction: mass ratio calyx-to-water 1:4, 25°C, 120 min. Pasteurization (105°C). 1.3kgL ⁻¹ sugar addition.		
Syr2	Whole hibiscus calyces (Koor cultivar), sugar, water.		Extraction: mass ratio calyx-to-water 1:4, 25°C, 120 min. Pasteurization (105°C). 1.3kgL ⁻¹ sugar addition.	Dilution with water 1:4 (v/v)	
Syr3	Whole hibiscus calyces [Vimto and Koor cultivars (50:50)], sugar, water.		Extraction: mass ratio calyx-to-water 1:5, 25-30°C, 120 min. Sugar addition up to 68°Bx. Pasteurization (90°C, 20 min).		
Syr4	Ground hibiscus calyces [Vimto and Koor cultivars (50:50)], sugar, water.		Extraction: mass ratio calyx-to-water 1:10, 25-30°C, 30 min. Sugar addition up to 65°Bx. Pasteurization (75°C, 30 min).		

Syr5 Whole hibiscus calyces [Vimto and Koor cultivars (50:50)], sugar, water. Extraction: mass ratio calyx-to-water 1:5, 25-30°C, 120 min. Sugar addition up to 68°Bx. Pasteurization (90°C, 20 min).

Concentrates

Conc1 Ground hibiscus calyces [Vimto and Koor cultivars (50:50)], sugar, water. Extraction: mass ratio calyx-to-water 1:5, 25-30°C, 30 min. Concentration under-vacuum at 0.4 bar up to 62°Bx. Pasteurization (75°C, 30 min). Dilution with water 1:40 (v/v), sugar addition 130 gL⁻¹

Conc2 Whole hibiscus calyces [Vimto and Koor cultivars (50:50)], sugar, water. Extraction: mass ratio calyx-to-water 1:5, 25-30°C, 240 min. Concentration by osmotic evaporation at 0.15 bar up to 60°Bx.

Instantaneous tea

Inst Hibiscus, dextrose, maltodextrin, citric acid, wild rose extract and aromas. Granulated instant tea Dilution with water 1:10 (m/v)
