

TABLE 2. SENSORY CHARACTERISTICS OF HIBISCUS TEAS

Sample	Appearance		Odor							Flavor and mouthfeel					
	Red Color	Viscosity	Hibiscus	Raspberry	Hay	Honey	Cold Black Tea	Raisin	Hibiscus	Sour Cherry	Acid	Sweet	Bitter	Astringency	Viscosity
FInf1	3.9 ^d ±0.4	2.3 ^d ±0.7	7.4 ^a ±0.4	2.9 ^b ±0.8	4.6 ^a ±0.4	2.1 ^b ±0.2	3.8 ^{a,b} ±0.4	3.5 ^a ±0.5	7.0 ^a ±0.1	1.9 ^b ±0.5	6.8 ^a ±0.3	6.5 ^c ±0.6	2.7 ^b ±0.1	3.1 ^{a,b} ±0.7	2.3 ^a ±0.5
FInf2	4.8 ^c ±0.7	3.2 ^c ±0.5	7.8 ^a ±0.6	3.5 ^b ±0.8	4.7 ^a ±0.6	2.6 ^b ±0.7	4.0 ^a ±0.2	3.7 ^a ±0.1	7.4 ^a ±0.3	1.9 ^b ±0.5	7.1 ^a ±0.3	6.6 ^c ±0.5	2.8 ^{a,b} ±0.1	3.9 ^a ±0.6	2.4 ^a ±0.7
FInf3	6.0 ^b ±0.8	4.6 ^b ±0.4	7.5 ^a ±0.3	3.7 ^b ±1.0	4.1 ^a ±0.8	2.6 ^b ±0.5	3.4 ^b ±0.5	3.8 ^a ±0.5	7.2 ^a ±0.4	1.9 ^b ±0.5	7.2 ^a ±0.5	5.8 ^c ±0.8	3.0 ^a ±0.3	3.1 ^b ±0.4	2.5 ^a ±0.4
FInf4	7.2 ^a ±0.3	5.4 ^a ±0.6	6.7 ^b ±0.5	3.5 ^b ±0.7	4.2 ^a ±0.6	2.4 ^b ±0.4	3.8 ^{a,b} ±0.3	3.1 ^{a,b} ±0.6	6.5 ^b ±0.4	1.9 ^b ±0.4	6.9 ^a ±0.4	6.1 ^c ±0.5	2.9 ^{a,b} ±0.4	3.5 ^{a,b} ±0.7	2.0 ^a ±0.9
Syr3	4.2 ^{c,d} ±1.3	2.7 ^{c,d} ±0.7	3.6 ^c ±0.7	3.2 ^b ±0.5	1.4 ^b ±0.3	3.4 ^a ±0.6	1.4 ^a ±0.2	2.6 ^b ±0.6	3.5 ^c ±0.5	3.8 ^a ±0.9	2.4 ^b ±0.3	10.5 ^a ±1.6	0.4 ^c ±0.1	1.1 ^c ±0.2	1.9 ^{a,b} ±0.7
Inst	2.5 ^e ±0.6	2.3 ^d ±0.3	2.1 ^d ±0.2	6.4 ^a ±0.3	0.7 ^c ±0.3	1.0 ^c ±0.5	0.6 ^d ±0.2	0.9 ^c ±0.7	2.0 ^d ±0.2	2.3 ^b ±0.7	2.2 ^b ±0.6	8.5 ^b ±0.3	0.4 ^c ±0.3	0.8 ^c ±0.3	1.0 ^b ±0.4

Mean ± standard deviation. Different superscripts within a column indicate significant differences (p<0.05).