

INSTANT HOT BEVERAGES



Instant hot beverages are popular and convenient options for those who want a quick and easy way to enjoy a hot drink without the need for time-consuming preparation. These beverages come in various forms, typically in the form of powder or granules that can be quickly dissolved in hot water.

TYPES

- **Instant Coffee**
- **Instant Tea**
- **Instant Hot Chocolate**

PROCESSING

OF COFFEE



1. Beans Selection and Roasting

- Harvested and processed to remove the outer layers and extract the green coffee beans and roasted to develop flavor and aroma (Tem. 175-230°C).

2. Grinding

- The roasted beans are ground into a coarse powder.

3. Extraction

- The ground coffee is brewed to make concentrated coffee (Tem. 82-93°C).

4. Drying

- Dried using methods like freeze-drying or spray-drying to remove moisture and create soluble particles.

5. Packaging

- Packaged in jars, sachets, or other forms for distribution and consumption.