

Development and standardization of lemongrass into coffee powder for preparing Cappuccino

Abstract

Herbal incorporated beverages are very much popular now days and its popularity has been increasing day by day . Due to this growing popularity there are significant development happening in herbally incorporated beverages. Also people are more focused on a healthy lifestyle. People prefer this type of beverages for their health benefits and unique organoleptic properties. In response to growing popularity for herbal beverages , a development of lemongrass incorporated coffee powder makes a lot of sense and ambition to improve the health benefits of a very popular beverage that has been consumed all around the world. Using this incorporated sample we are making a cappuccino as well, which will **make** this popular beverage **with a** completely different twist to it. The research involves incorporation of lemongrass powder into coffee powder in different ratios and developing cappuccino with it . Then organoleptic evaluation has been done to understand which one is the best sensory properties or more balanced. Incorporation of herbal constituents into coffee is still an unexplored territory when compared to tea and other beverages . Lemongrass has a lot health benefits because of its anti-oxidant , anti-inflammatory and digestive properties etc... Lemongrass will also give its distinct flavour and aroma to the cappuccino when developed. When sensory evaluation was conducted the T3 sample which is of 15% lemongrass got the highest sensory scores compared to that of T1 and T2. More panel members preferred the flavour and aroma of the T3 sample with 15% lemongrass .

Keywords: Coffee, lemongrass, cappuccino, health benefits, value added product, sensory evaluation.

Introduction

For several reasons, including a growing interest in health, wellbeing, and creative flavor combinations, the use of herbs in tea and coffee has grown in popularity. Here's a summary of this trend and the reasons why so many people find it appealing: Customers are looking for natural solutions to enhance their well-being since they are increasingly aware of their health. Herbal teas are frequently advertised as having potential health advantages, including lowering stress, promoting immunity, improving digestion, and offering antioxidants. Most of the herbs that are incorporated into tea and coffee are rich in anti-oxidants, so when it is incorporated with tea or coffee it will improve the anti oxidant profile. Incorporation of

herbs also improves the flavour and aroma of the beverage as well. Many of the herbs have anti-inflammatory properties that will also be incorporated into the tea or coffee. The consumption of herbal incorporated beverages will also improve the immunity and metabolism (1).

The name lemongrass is derived from the typical lemony odour of the essential oil present in the shoot. The herb originated in Asia and Australia. Lemongrass was one of the herbs to travel along the spice route from Asia to Europe. Lemongrass belongs to the family Graminae (Poaceae) and the genus Cymbopogon. The Cymbopogon genus widely grows in tropical and subtropical lands of the Indian subcontinent, South America, North America, Africa, Australia and Europe (2). This grass is so named for its distinctive citrus aroma of the green leaves when they are crushed (3).

● Uses:

Asian cuisine frequently uses lemongrass in its recipes. Lemongrass gained widespread recognition when Thai cuisine gained popularity in the United States. It only takes a little experimenting with this pleasantly scented herb to discover that its uses are not limited to Asian cuisine. Fruit salads can benefit from a simple syrup created by steeping lemongrass in a solution of equal parts hot water and sugar. It can also be used to make homemade soda by combining it with seltzer. During the winter, an oil, garlic, ginger, and lemongrass mixture will keep well in the freezer. This paste makes a great sauce for noodle, vegetable, or seafood meals when it is sautéed until fragrant and then boiled down with a can of coconut milk (strain to remove rough lemongrass fibers). Oil of lemongrass is used to flavor food. The majority of the main food categories—meat and meat products, frozen dairy desserts, sweets, baked goods, gelatines and puddings, and fats and oils—all include it, including alcoholic and non-alcoholic beverages. It can be used to flavor wines, sauces, and other foods in addition to enhancing the flavor of particular fish. The primary uses of lemongrass oleoresin are in bakery preparations, beverages, and food flavorings (4).

This grass's lovely lemon scent has long been utilized in the food and fragrance industries, as well as in associated cosmetics. In the beginning, lemongrass was used in Thai and Vietnamese cooking to flavor meals. It is helpful when used to flavor tea in South America and Africa. It is well-liked in both alcoholic and non-alcoholic beverages. It is also traditionally used in Ayurvedic medicine as a diuretic, tranquilizer, antipyretic, and anti-inflammatory. There are several instances of people from many ethnic backgrounds using lemongrass as a medicinal herb. For example, in Brazil, the main uses of tea derived from lemon grass leaves are as an antispasmodic, analgesic, antipyretic, sedative, diuretic, and anti-inflammatory. In Argentina, it is used to treat dyspepsia and sore throats; in Cuba, it is used to treat rheumatism, catarrh, and low blood pressure. Furthermore, lemongrass has been linked to other biological features over the

years, such as antibacterial, antifungal, antiprotozoal, anti-inflammatory, antioxidant, antitussive, anti-septic, anti-carcinogenic, cardioprotective, and anti-rheumatic effects (5).

Although coffee has a lengthy history, it was first grown commercially in the fifteenth century. Presently, it stands as the second most traded commodity globally, right behind petroleum, with an annual value of \$10 billion. Although this plant is grown in more than 70 nations, the top producers are Brazil, Colombia, Ethiopia, and India. The two biggest countries, holding 39% of the global market share, are Brazil and Colombia (ICO, 2004) (6).

The question of whether coffee is good or bad for human health is still up for debate. Consuming it has been linked to a significant decline in chronic conditions such as diabetes mellitus, Parkinson's disease, and multiple cancer types (7). Conversely, several research studies have provided evidence regarding its involvement in cardiovascular problems and certain types of cancer (8). Additionally, several cardioprotective medications, such as atorvastatin, seem to be less effective when used with coffee (9,10,11). Undoubtedly, there are enough health benefits linked to coffee drinking to suggest it as a table beverage; yet, there are still some discrepancies that call for more study on the topic. Worldwide coffee consumption is rising, and sales of the beverage are increasing in developing nations, particularly in Pakistan and India. Given how much coffee is used, especially in the West, North America, and some Asian nations, this review article can serve as an extensive guide on the advantages and disadvantages of the beverage (6).

To produce the finished coffee, the coffee bean must be picked, dried, roasted, ground, and brewed. Sometimes components like caffeine and fat fractions are removed through decaffeination and filtration. The coffee beans go through numerous physical and chemical changes during this process, including alterations to their flavor and antioxidant qualities (12)

● Coffee and disease correlations

Numerous chronic diseases, including various forms of cancer, type 2 diabetes, heart disease, kidney disease, neurological problems, liver disease, and endocrine disorders, have been linked to coffee consumption (13). The effects of oral coffee administration on allergy and immunological response are poorly studied (14). Rich in polyphenols, coffee has been shown to have potential effects on immunological response and chronic inflammation (15). About half of the dry weight of a coffee bean is made up of the polysaccharide components arabinogalactan proteins (AGP), cellulose, and galactomannan. According to (16), AGPs exhibit the following qualities: prebiotic, cholesterol-lowering, emulsifier, and immunomodulatory.

According to the International Agency for Research on Cancer (IARC), coffee does not cause cancer in people. There has been much research done on its usage and the different cancer risk.

Numerous investigations on coffee's anticancer properties have revealed that one of the primary substances involved in cancer chemoprevention is kahweol, which is contained in coffee. Because kahweol is an antioxidant, it shields DNA from oxidative stress caused by hydrogen peroxide by eliminating reactive oxygen species (ROS) and activating hemoxygenase-1 to regulate intracellular ROS levels. Apart from kahweol, coffee contains polyphenols such as chlorogenic acid that have anti-inflammatory and antioxidant properties. Moreover, caffeine has been linked to the inactivation of multiple processes involved in the tumorigenic process, including apoptosis, stress and inflammatory response, and cell cycle regulation. It also demonstrates the capacity to decrease DNA methylation in cancer cells (16).

One of the most prevalent neurodegenerative diseases in the world is Parkinson's disease. Caffeine, one of coffee's main bio active components, has a preventive effect on Parkinson's disease. Although the precise mechanism by which coffee affects Parkinson's disease is unclear, it is believed to be mediated by the impact of caffeine on the adenosine A2 receptor. By blocking adenosine A2 receptors, caffeine stimulates the central nervous system and functions as an adenosine receptor antagonist. Because it can block adenosine A2 receptors located in dopamine-rich brain regions, caffeine has a neuroprotective impact on the brain. Additionally, caffeine reduces MPTP-induced neurotoxicity in animal models of Parkinson's disease, which has neuroprotective properties. According to a review study, drinking two to three cups of coffee a day may help prevent Parkinson's and Alzheimer's disease (16).

A cappuccino is a blended coffee beverage that consists of steamed milk and espresso. A classic Italian cappuccino typically consists of one espresso shot (or sometimes two) topped with equal amounts of frothed and steamed milk (1:1:1). In order to have a fuller and softer espresso flavor, many Americans have modified this recipe by adding additional steamed and frothed milk. Excellent cappuccinos have the most delicious flavor and texture. It tastes strongly of coffee with a hint of sweetness from the lactose sugar that is naturally present in milk. In addition, flavorings such as sugar, flavored simple syrups, and other additions can be added.

The objective of this study was to develop a coffee powder incorporated with a beneficial herb, most specifically lemongrass, and develop a cappuccino with it and test its acceptance among the consuming population. The reason for choosing lemongrass as the herb incorporated was because of its distinct flavour, aroma, and also the health benefits it adds to the coffee. The development of such an incorporated coffee powder will give a lot of health benefits and give a different sensory profile to the cappuccino. To analyse its acceptance, sensory evaluation has been conducted.

Materials and Methods

2.1 Materials

The present research was conducted in the Babasaheb Bhimrao Ambedkar University, Lucknow 226025, Uttar Pradesh at the Department of Food and Nutrition's School of Home Science. The study was focused on "Development and standardization of lemongrass into coffee powder for preparing Cappuccino". For this study, the raw materials coffee powder has been bought from the local mart and

lemongrass has been collected from the hostel garden of Babasaheb Bhimrao Ambedkar University, Lucknow .

2.2 Preparation of coffee-lemongrass blend

Collection of lemongrass leaves and coffee powder

Lemongrass leaves are collected from the hostel garden of Babasaheb Bhimrao Ambedkar University, Lucknow and the Nescafe classic coffee powder has been bought from local mart near the university.

Dehydration of lemongrass leaves to make powder

Lemongrass leaves collected from the Hostel, BBAU , Lucknow , was placed in the dehydrator to dry the leaves . These leaves were dried to make the lemongrass powder that will be blended with coffee powder in different ratios. Dehydration of lemongrass leaves was done in Dehydrator at a temperature of 38-43°C for 4-6 hours. These dehydrated lemongrass was then manually **ground** using a mortar to get the lemongrass powder . Sieving is done using a sieve to get more refined powder.

Blending of lemongrass powder and coffee powder in different ratios.

Dried lemongrass leaves powder was added at the level of 0%, 5.0%, 10% and 15% of coffee powder weight, respectively. The lemongrass powder and coffee powder was blended manually.

Development of cappuccino using these blends of different ratios.

Cappuccino has been made with all the samples of blends developed that is 0%, 5%, 10% and 15%. The 0% or the one with only coffee powder was taken as reference sample .

The espresso has been made using the blends of 0%, 5%, 10% and 15% of lemongrass content and 0% is the reference sample

Then milk is heated little bit and **small amount of sugar** was added while heating this process.

Steam wand was used to steam the milk for the development of froth in the milk.

Steamed milk with froth was then added to the four **espresso** with different ratios through the sides and froth placed on top using spoon.

Figure 1 Flowchart demonstrating the development of cappuccino with coffee-lemongrass blends

Sl.No	Sample	Coffeepowder(g)	Lemongrass(g)
1	R	3.5	0
2	T1	3.5	0.175
3	T2	3.5	0.350
4	T3	3.5	0.525

Table1Ratio’sofcoffeeandlemongrass indifferent samples



Figure2Cappuccinomadewithdifferentcoffee-lemongrassblends

2.3 Sensory Evaluation

The semi-trained panel, consisting of 40 members who were friends, staff, and students of BabasahebBhimraoAmbedkar University, evaluated the cappuccino made with coffee-lemongrass blends of different ratios. The evaluation was done based on the organoleptic properties of the developed cappuccino: appearance, taste, flavour, aroma, texture, and acceptability. The evaluation was carried out using a composite scale. Since there are T1, T2, T3 and R, sensory evaluation has been done for each of them and mean score has been found and compared.

Composite Scoring Test

Name : Date:

Product:

Quality	Possible scores	Sample scores		
		Reference sample	Test sample 1	Test sample 2
Colour	20	_____	_____	_____
Consistency	20	_____	_____	_____
Flavour	40	_____	_____	_____
Absence of defects	20	_____	_____	_____
Total score	100			

Comments: _____

Signature

Figure3Compositecardfor sensoryevaluation

Results and discussions

3.1 Result

Based on the panelists assessment the data gathered from the sensory evaluation of cappuccino made with coffee-lemongrass blend was thoroughly evaluated. In addition to tasting the developed cappuccino they analyzed the flavour, aroma, colour, consistency and acceptability of the product. The evaluation was very much effective and gave positive results.

The sensory evaluation suggests the development of cappuccino from a coffee-lemongrass blend is very much possible and will very much acceptability within the consumers. Through sensory it was found that the T3 sample with 15% lemongrass got the highest score in sensory evaluation. 15% of lemongrass to the coffee weight was found optimal as it has got best reviews among the panel members. The cappuccino with 15% lemongrass has been chosen because of the improvement in the nutritional qualities without compromising the sensory attributes. Lemongrass has a lot of nutritional qualities, so when it is integrated into the coffee powder it will improve the nutritional profile as a whole. Mainly the antioxidant and phytochemical profile of the coffee powder.

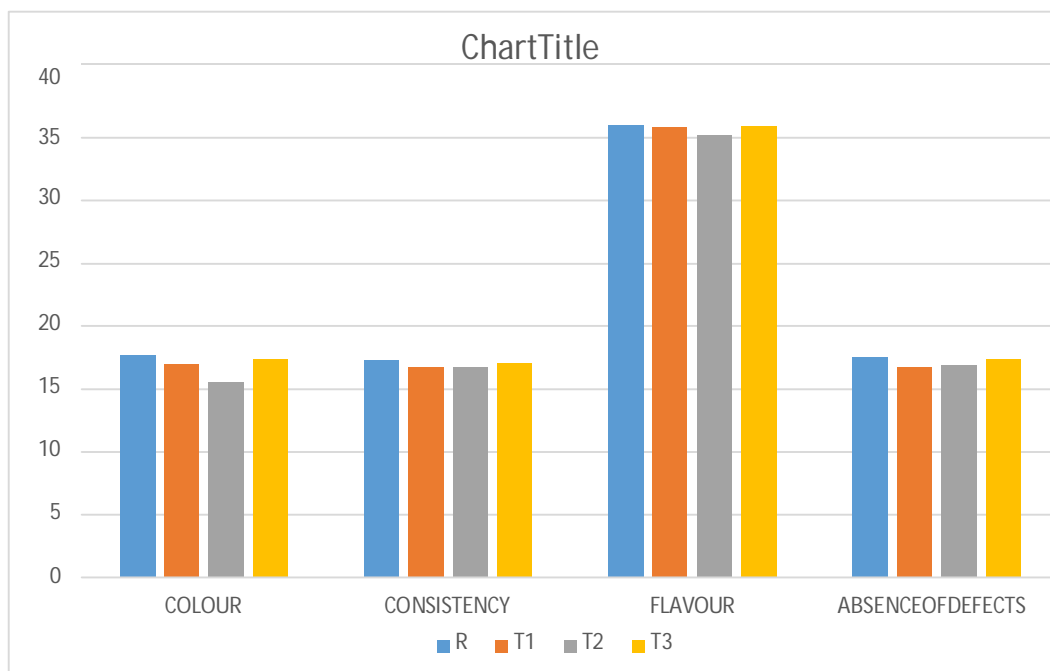


Figure 4 Graphical representation of sensory evaluation

3.2 Discussion

The purpose of this was to investigate the potential of incorporating lemongrass into coffee powder to enhance its sensory properties. Cappuccino has been made with this developed coffee powder for sensory analysis. Our findings indicate that the incorporation of 15% lemongrass into coffee powder gives the best sensory profile according to our panel members. That is, cappuccino made with coffee powder incorporated with 15% got the best score in sensory analysis. These studies are consistent with the previous studies by El-Anany et al. (2021). Even though 5% incorporation of lemongrass got the best result in their research, here we are conducting the sensory analysis based on the cappuccino that was developed from this blend of different ratios. This has great potential in the field of new product development. But needs further studies for its nutritional improvement and other properties. But this could be a great addition to already booming field of herbal beverages.

Conclusion

After all the research and evaluation was done the best combination was found which is T3. T3 is the sample with 15% of the lemongrass to that of total weight. This sample has been selected through sensory evaluation as well. So by doing all the analysis it was found that incorporation of lemongrass into coffee powder will boost the sensory properties of the coffee powder. The sensory evaluation conducted using the composite scale has yielded a favourable result. The addition of lemongrass into the coffee powder improved the sensory attributes significantly. The addition has imparted a unique flavour, aroma and texture to the final product.

In conclusion, the development of cappuccino with coffee-lemongrass blend presents an innovative approach because lemongrass has a lot of nutritional qualities as well like antioxidant, anti-inflammatory and it helps metabolically as well so when we add this to the coffee all these benefits also get added. So this is an innovative approach not just because of the sensory profile but also as a nutritional profile as well.

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