CLAIMS:

1. A process for preparing a mouth freshener composition comprising the steps of :

i) washing raw cola nuts with potable water to remove loosely adhered mud loose impurities;

ii) heating washed cola nuts from step (i) to boiling temperature at 100^0C for 5-10 minutes;

iii) immersing the boiled cola nuts from step (ii) in a tank of ice cold water at 4-20^0C and thereafter air drying the cola nuts till all loose water is removed;

iv) blanched cola nuts obtained in step (iii) are sprayed with a preservative solution;

v) cutting cola nuts obtained in step (iv) into 6mm in size;

vi) drying cut cola nuts obtained in step (v) at 80°C to 100°C till moisture is approximately 4.50±1% by w/w;

vii) instantly cooling the dried cola nuts obtained in step (vi) in a dehumidified atmosphere at 35% relative humidity and 10° to 15°C for 2 to 3 hours;

viii) cooled cola nuts obtained in step (vii) are transferred into storage chamber maintained at 20 +/- 5°C and at 45 – 50% relative humidity;

ix) the said cola nuts obtained in step (viii) are mixed with a blend comprising flavours, oils, cardamom seeds and aromatic ingredients in a coating pan;

x) the said processed cola nuts obtained in step (ix) are mixed with a dusting mix in a rotary blender to obtain the mouth freshener.

2. The process of claim 1 step (x) wherein dusting mix is prepared by mixing ingredients selecting from the group comprising catechu, and lime powder with or without anti-caking agents and the said dusting mix is coated at a level of 3 to 30% by weight of the processed cola nuts.

3. The process of claim 1 step (iv) wherein the preservative solution is selected from the group comprising common Salt, Sugar, Dextrose, Glucose Syrup, Spices, vinegar, acetic Acid, honey, edible vegetable oils, benzoic acid including salts thereof, sulphurous acid including salts thereof, nitrates or nitrites of Sodium or Potassium, sorbic acid including its sodium, potassium and calcium salts, propionates of calcium or sodium, lactic acid , calcium phosphate, Nisin, methyl or propyl parahydroxy-benzoate, propionic acid including esters or salt thereof, sodium diacetat, sodium, potassium and calcium salts of lactic acid or mixture thereof.

4. The process of claim 1 step (ix) wherein the flavours are selected from the group comprising spices and seasonings as whole, powdered, pastes or liquid extracts in the form of essential oils or/and oleoresins of spices selected from the group comprising mace, nutmeg, clove, black Pepper, ginger, cinnamon, allspice, cumin, black cardamom, green cardamom, saffron, turmeric, fennel, anise, caraway, fenugreek, mint, oregano, thyme, marjoram, tarragon, basil, bishop's weed, resins & resinoids, labdanum, galbanum, oak moss, tree moss, almonds, coconut or mixture thereof.

5. A mouth freshener prepared according to any of claims 1 to 4.