CLAIMS:

1. A process for making cola nut suitable for use in betel nut free mouth freshener comprising the steps of:

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

    ii) heating washed cola nuts obtained in step (i) to boiling temperature of 100ºC for 5-10 minutes;

    iii) immersing the boiled cola nuts obtained in step (ii) in a tank of ice cold water and thereafter air drying the cola nuts till all loose water is removed;

    iv) The blanched cola nuts obtained in step (iii) are sprayed with an effective amount of preservative solution;

    v) cutting cola nuts into 6mm in size;

    vi) drying cut cola nuts obtained in step (v) at 80°C to 100°C till moisture is 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°C to 15°C for about 2 to 3 hours;

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

2. The process as claimed in claim 1wherein the preservative solution is sodium benzoate.

3. The process as claimed in claim 2 wherein the sodium benzoate is 250ppm by weight of the cola nuts.

4. A use of cola nut prepared according to claim 1 in preparation of betel nut free mouth freshener.