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(57) Abstract :

A FORMULATION FOR POLYHERBAL HARD CANDY LOZENGES AND A METHOD OF PREPARATION THEREOF ABSTRACT A formulation for polyherbal hard candy lozenges and a method of preparation thereof is provided. The formulation includes 25 milligrams (mg) of guava leaf extract, 37.5 mg of oats extract, 50 mg of turmeric extract, and 50 mg of tulsi 5 extract. A method (1000) of preparation of polyherbal hard candy lozenges includes combining (1002) herbal extracts of oats, tulsi, guava leaves, and turmeric leave, forming (1004) a 2250 mg sugar syrup by mixing sugar and water and heating to about 110°C. The method further includes adding (1006) liquid glucose binder into the sugar syrup and heating 10 to about 135°C, transporting (1008) the candy mass to a mixing table and adding (1010) at least one of elaichi or cardamom flavors. The method further includes moulding (1012) and cooling the semisolid substance, and removing the hard candy lozenges from the moulds and packaging in aluminium foil packets. 15 [Fig 10]

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