

Preparation and Evaluation of Herbal Chocolate

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Abstract: *The chocolate is most loving food of children where as medicine is hating substance. So, the objective of this study is to fabricate and design chocolate. The essential target of this study was to formulate and evaluate nutritious chocolate and nutritional supplement containing antioxidant and anti-cancer property. Chocolate is a range of products derived from cocoa (cocoa) mixed with fat and finely powered coconut sugar to produce a solid confectionery. Ocimum sanctum, Tulsi is the herbal drug which having several medicinal properties, like antitussive property, antioxidant property, from the prevention of heart disease and also for the treatment of skin. Black sesame was used to improved blood pressure and act as a anti aging agent. Thus, we have to formulate the chocolate with aqueous extract of black sesame and Tulsi that gives antitussive and anti-cancer activity. Chocolate is a sophisticated and infinitely adaptable food that can be mixed and matched to generate a variety of taste and texture sensation. Hence, in the present examination, endeavor was to make to get ready chocolate plan of black sesame and Tulsi which enhances the patients compliances and worthiness.*

Keywords: Black sesame seed, Antitussive, ocimum sanctum (Tulsi)

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