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The invention relates to the food industry, namely to a process for producing blended acidifier from grapes and apples. The process, according to the invention, comprises inspection, sorting and washing of grapes, destemming, crushing of berries, treatment of the resulting pulp with pectolytic enzymes for 30...45 min, pressing of the pulp, settling and filtration of the resulting must, blending with apple acidifier in a ratio of 45...60%, homogenization and thermal treatment at a temperature of 70...72°C for 20...25 min.

For the production of the acidifier are used grapes with a content of water-soluble dry substances of 10,0...13,9% and a titratable acidity of 1,5...2,8% and apples with a content of water-soluble dry substances of 10,0...11,9% and a titratable acidity of 1,7...3,0%.

Claims: 2