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The invention relates to food industry, particularly to in juice production.

The purpose of this invention is the improvement of organoleptic quality of pulp juice, having the pine apple taste and flavour. For this, the pulp juice which contains the cherry mash and sugar syrup also add the pumpkin mash, citric and wine acid at further ingredients ratio, mass %:

Cherry mash- 28-32

Pumpkin mash-18-22

Citric and win acid- 0,2-0,3

Sugar syrup - the rest.