

93-0029

The method consists of three phases of obtaining the extract of phenol for hard drinks, by the means of a solution of water spirit with a concentration of 65-75% on the first stage, 38-42% of the volume on the second stage and 18-22% of the volume on the third stage. On the third stage the extractant is acidulated with the food acid up to pH - 2,5-3,5. After finishing the extraction, the fractions II and III of the extract are joined. Vacuum-malt is introduced in them up to sugar concentration of 8-12gr./100 cm³ and it is exposed to thermal treatment at 55-75°C for 5-10 days. During the thermal treatment ascorbic acid is introduced in the quantity of 0,6-3,0 gr./dm³. After cooling all extract fractions are mixed up, are kept for 10 days and then filtrate and send to prepare hard drinks.

The technical effect of the invention consists in the increasing of the organoleptic qualities of the product.