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The invention relates to the food industry, particularly, to a process for production of food mixture on the quail eggs powder base which may be used in dietetic food additions and sweets production.

The process comprises eggs washing, separation of eggs content from the shell, mixing and drying thereof. The process novelty consists in the fact that after separation of the eggs content from the shell it is added thereto the mixture of equal parts of lactose, cellulose and starch in the quantity of 30...36,8% from the eggs content, the mixing is executed in the aseptic conditions, and the mixture drying is made at 37...40°C during 3...5 hours up to the humidity of 6,0...8,5%.

The technical result consists in increasing the food mixture validity and quality.

Claims: 1