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The invention refers to the food industry and may be used in fabrication of alcoholic gasified drinks on bee honey base.

The process comprises preparation of fermentation solution of the bee honey comprises preparation of the fermentation solution by means of dilution the honey with water and addition of the plant ingredients, acidulation, fermentation, filtration, sweetening and gasification of the obtained product.

Summary of the invention consists in, that during the fermentation solution preparation the honey is diluted with water at the temperature no more than 35°C, then it is added a component containing sugar (sugar, sugar syrup, concentrated must), as plant ingredients there are used melliferous herbs and spices (lime flowers, marjoram herb, hops cones, cardamon fruits or seeds, coriander fruits or seeds), and after the fermentation it is realized the sweetening with the artificial sweeteners not containing sugar.

The technical result consists in improving the organoleptic and toning up characteristics of the drink, in increasing storing term and stability thereof.