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The invention refers to the food industry, in particular to the confiture production technique of fruits and berries.

Summary of invention consists in addition to the raw material of citric acid and boiling of the obtained mass in vacuum, further addition of saccharose, starch, xanthan and guar and boiling in vacuum of the obtained mixture at the following components ratio, in mass parts per 100 mass parts of raw material: saccharose 70...90; citric acid 0,01...0,02; starch 2,0...2,8; xanthan 0,05...0,10; guar 0,05...0,2.

Utilization of the proposed process allows to increase the stability degree of the confiture rheologic structure owing to the hysteresis process blocking.