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The invention refers to the food industry, in particular, to the production of canned fruit sauces.

The prune sauce contains prune pulp, clove, cinnamon, saccharose, black ashberry pulp, red dry wine, starch and acetic acid, having the following component ratio, kg per 1000 kg of sauce :

prune pulp	589.1 ... 714.8
black ashberry pulp	79 ... 102
clove	0.2 ... 0.3
cinnamon	0.2 ... 0.3
red dry wine	80 ... 140
starch	35 ... 45
saccharose	90 ... 125
80% acetic acid	0.8 ... 1.3

The result consists in increasing the biologically active materials content into the obtained sauce and in broadening the fruit sauce varieties.