

The invention refers to the food industry, in particular to the confectionery industry and may be used in the production of biscuits for diabetics.

Summary of the invention consists in that in the compositions for production of biscuits for diabetics (variants) in the capacity of binding component and of emulsifier it is used the soya processing product - okara.

The composition, according to variant I, contains margarine or butter, edulcorant of noncarbohydrate nature, dry okara, taken in the following mass ratio: (2...7):(0,01...4,00):(2...6).

According to variant II, the composition contains margarine or butter, edulcorant of noncarbohydrate nature, dry and wet okara, pectin, taken in the following mass ratio: (2...7):(0,01...4,00):(2...6):(0...3):(0,05...0,30).

According to variant III, the composition contains margarine or butter, edulcorant of noncarbohydrate nature, oat meal and dry okara, taken in the following mass ratio: (2...7):(0,01...4,00):(1,0...6,5):(0...4).

The result of the invention consists in reducing the content of glucides and the caloric value of the biscuits.

Claims: 4