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The invention relates to the food industry, namely to the production of snack canned chick-pea.

The process for production of snack canned chick-pea includes preparation of the chick-pea, carrot and onion, soaking of the chick-pea in the water at the temperature of 50...60°C during 1,5...2 hours, steam blanching thereof during 15...40 min and cooling into the water, cutting and frying of the onion and carrot, mixing of the chick-pea with the fried vegetables, with the powder of thyme leaves and with sugar, heating of the mixture up to the temperature of 75...80°C, packing and filling of the obtained mixture with a liquid, containing table salt and water, sealing and sterilization of the obtained product.

Claims: 1