

a 2002 0224

The invention refers to the food industry, in particular to a process for canned chick-pea production.

The process for canned chick-pea production includes the following operations: sorting of seeds from admixtures, soaking thereof in the water at the temperature of 50...60°C during 1,5...2 hours, washing with cold water, blanching within 15...40 min, cooling with water, prepackaging, filling of the seeds with an aqueous solution containing table salt and sugar, sealing-in and sterilization. The ingredients are taken in the following ratio, mass %:

chick-pea	45...65
table salt	3
sugar	3
water	the rest.

The result of the invention consists in enlarging the canned beans assortment having improved nutritive quality owing to the high content of proteins, starch and fats in the chick-pea seeds.

Claims: 1