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The invention refers to the food industry, namely to processes for obtaining edulcorants from stevia.

The process, according to the invention, includes water extraction of glycosides from dry stevia at the temperature of 80...85°C during 1,0...1,5 hours, up to the content of dry substances mass fraction of 8...10%. The obtained extract is treated with orthophosphoric acid or citric acid at mixing up to pH 3,0...3,4 at the temperature of 60...64°C, during an hour. After filtration the extract is treated with calcium oxide or hydroxide at the temperature of 50...60°C, during an hour up to pH 11,8...12,2. The obtained extract is treated with orthophosphoric acid at the temperature of 20...30°C, during 2 hours up to pH 8,2...9,0, it is filtered, neutralized with citric acid up to pH 4,0...4,2 and sterilized. In order to obtain a concentrated extract after neutralization with citric acid up to pH 4,0...4,2 it is cooled up to the temperature of 2...6°C, maintaining it during two days, it is separated the sediment and it is concentrated the extract up to the content of dry substances mass fraction of 48...58%.

The result of the invention consists in obtaining a stevia extract with high purification degree without using organic solvents.

Claims: 2