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The invention refers to the food industry, namely to a composition and a process for producing preserved compotes with functional properties of diabetic character.

The compote contains the following components, in mass %: fruits or berries 45...70, syrup from stevia aqueous extract (with the glycoside mass fraction of 0,12...0,32%) 30...55.

The process for compote obtaining includes preparation of fruits or berries, preparation of syrup, packing of fruits or berries in containers, pouring in the syrup, sealing and sterilization. The syrup is prepared from stevia aqueous extract with the glycoside mass content of 0,12...0,32%. Before pouring into the container the syrup is boiled during 4...5 min.

The result of the invention consists in obtaining a product with functional properties of diabetic character, enriched with amino acids, vitamins, polyphenols and mineral substances.

Claims: 3