

a 2003 0182

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, concentrated stevia extract (with the glycosides 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 extract, preliminarily purified and concentrated up to the glycoside content of 0,12...0,32%. Before pouring in the container, the syrup is boiled during 4...5 min.

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

Claims: 3