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The invention refers to the food industry, namely to a composition and a process for producing fruit-berry marinades with functional properties of diabetic character.

The marinade contains the following components, in mass %: fruits and berries 50...70, filling composition containing spices, acetic acid and stevia extract 30...50.

The process for marinade obtaining includes preparation of fruits and berries, preparation of the filling composition, packing of fruits and berries in containers, pouring in the filling composition, sealing and sterilization. For preparation of the filling composition in the water there are added spices, stevia extract with the glycoside content of 1...20%, it is boiled 3...5 min, filtered and is added acetic acid.

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: 2