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

The nectar contains the following components, in mass %: fruit purée 45...55, syrup from stevia aqueous extract with the glycoside mass fraction of 0,07...0,10% 45...55. For preparation of the nectar there is used purée in the following ratio: quinces and peaches 60:40 or apples and quinces 70:30, or apples and plums 60:40.

The process for nectar obtaining includes preparation of purée, preparation of syrup, mixing of purée with the syrup, heating with continuous mixing, packing in containers, sealing and sterilization. The syrup with the glycoside mass fraction of 0,07...0,10% is prepared from stevia aqueous extract, boiled 3...5 min and filtered.

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

Claims: 3