

a 2003 0256

The invention refers to the food industry, in particular to the production of vegetable seasonings.

The proposed seasoning contains hot pepper with the humidity mass fraction of at most 50%, garlic, onion, vegetable oil, dried tomatoes, natural honey, table salt, coriander seeds, dried greens of parsley, dill, lovage and thyme, sweet basil seeds, black pepper, spurge laurel leaves, cardamon and khmeli-suneli, at the same time the humidity mass fraction in the final product does not exceed 50%, and the ingredients are taken in the following ratio, in mass %:

hot pepper with the humidity mass

fraction of at most 50% 25,0...35,0

garlic 25,0...35,0

onion 10,0...17,0

vegetable oil 5,0...10,0

dried tomatoes 2,0...10,0

natural honey 3,0...7,0

table salt 3,0...4,0

coriander seeds, dried greens of parsley,  
dill, lovage and thyme, sweet basil seeds,

black pepper, spurge laurel leaves,  
cardamon and khmeli-suneli, taken

in equal mass parts 3,0...10,0.

The result of the invention consists in obtaining a product with an increased content of biologically active components and high organoleptic indexes.

Claims: 1