

a 2005 0152

The invention refers to the wine industry, namely to a process for red colorant obtaining from grape pomace.

The process, according to the invention, includes extraction of pomace at the fermentation of the mixture of pomace and water in the ratio of 1:1 during 12...15 days with subsequent separation and clarification of the obtained extract by curing during 8...10 days, its purification by ultrafiltration, concentration of the purified extract by reverse osmosis using semipermeable membranes in two stages: in the first stage under a pressure of 2,5...3,0 MPa up to the content of dry substances of 20...22%, afterwards the extract is cooled up to the temperature from -1 up to -2°C and is cured during 16...24 hours with subsequent decantation from the sediment and filtration, and in the second stage under a pressure of 4,0...4,5 MPa up to the content of dry substances of 38...40%.

Claims: 1