

a 2005 0380

The invention refers to the food industry, in particular to the low-caloric jams, which may be used for nourishment of patients with diabetes.

The low-caloric jam, according to the invention, contains vegetable raw material, stevioside, lactitol, pectin, proteic additive and water in the following ingredients ratio, mass %:

vegetable raw material	60,0...65,0
stevioside	0,07...0,08
lactitol	10,0...12,0
pectin	1,2...1,4
proteic additive	2,0...3,8
water	the rest.

Claims: 6