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The invention refers to the food industry, namely to the technology for production of gem and confiture from fruits and berries.

The process for obtaining gem and confiture with a reduced content of sucrose includes preparation of the raw material, partial dehydration of the raw material up to 16...22% of soluble dry substances, addition of 30...50 mass parts of sucrose to 100 mass parts of dehydrated raw material, as well as of the gelatinizing agents, mixing of ingredients and boiling under vacuum of the obtained mixture.

The result consists in obtaining a product with a reduced content of sucrose, sweet pleasant taste and stable quality indexes.

Claims: 1

Fig.: 3