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The invention refers to the food industry, namely to a process for obtaining juice from sweet sorghum stems. The process, according to the invention, includes pressing of the preliminarily chopped sorghum stems, separation of juice, acidulation thereof with citric acid up to the pH of 3,9...4,1, heating up to the temperature of 95...98°C with exposure during 2...5 min, cooling up to the temperature of 15...25°C, afterwards the juice is treated consecutively with the following reagents : bentonite, kieselsol, gelatine and activated coal with maintenance during 20...30 min, after introduction of each reagent it is filtered and concentrated.

Claims: 4