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The invention relates to the wine industry, namely to a process for producing an anthocyanin concentrate from grapes.

The process, according to the invention, provides for the mixing of the clarified grape juice and the grape anthocyanin extract, after which the resulting mixture is concentrated in vacuum at a temperature of at most 40°C to a sugar content of at least 80%, at the same time as anthocyanin extract is used grape wine or extract of husks of grapes of red varieties.

Claims: 7