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The invention refers to the food industry, in particular to the food-canning branch of industry and may be used for preservation of cucumbers.

The claimed process includes sorting, washing, blanching of the cucumbers at the temperature of 90...95°C during 3...4 min and cooling thereof. Then it is carried out prepacking of the cucumbers and of the spices and filling in thereof with a preservation liquid, containing water, table salt, acetic and ascorbic acids, sodium benzoate, potassium sorbate and 40% food ethyl alcohol. In the capacity of spices is used dill, horse radish roots, garlic, leaves and roots of celery and parsley, leaves of mint, oak, cherry and daphne, clove, coriander, juniper and black pepper.

The result of the invention consists in increasing the food value of the cucumbers, as well as the storage life thereof.

Claims: 1