

The invention refers to the food industry, namely to variants of food mustard.

The mustard contains, mass %: mustard powder 20,00...35,00, vegetable oil 6,00...15,00, salt 1,00...3,00, sugar 7,00...12,00, 80% acetic acid 1,50...2,00, salt of benzoic or sorbic acid in the capacity of conservant 0,07...0,20, spice 0,05...0,10 and water, as well as: fruit or vegetable additive 10,00...20,00 and mayonnaise 10,00...20,00 (variant 1); fruit or vegetable additive 10,00...20,00 (variant 2); mayonnaise 10,00...20,00 (variant 3).

In the capacity of fruit or vegetable additive is used fruit or vegetable juice or purée, or dried and chopped fruits or vegetables.

The result of the invention consists in expanding the assortment of food mustard with increased biological value and in increasing the storage life thereof.

Claims: 5