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The invention refers to the food industry, in particular to the butter and fat industry and may be used in the production of mayonnaise, different sauces and products for children's alimentation.

The claimed process includes obtaining of a primary oil-water emulsion by dispersion-homogenization and subsequent dispersion thereof into a homogeneous aqueous phase up to the medium dimension of the particles not exceeding 2  $\mu$ .

The primary emulsion contains (vol.%) : vegetable oil and/or milk fatty fraction 68...75; egg powder 4...6; casein 3...4 and aqueous solution of ferrous sulphate(II) containing 0,2...2,0 mg Fe/cm<sup>3</sup> 15...25. As homogeneous aqueous phase is used normalized milk and/or syrup of glucose or of fruits in the ratio of 30...90% from the final emulsion, wherein it is added 0,25...0,50% of ascorbic acid and 5...10% of ingredients necessary for obtaining the desirable organoleptic properties. The dimension of the particles of the water/oil/water emulsion 2...3 times exceeds the dimension of the particles of the primary oil-water emulsion.

Claims: 1