

s 2014 0112

The invention relates to the food industry, in particular to processes for producing acidifier and juice from *Vitis labrusca* grape varieties.

Process for producing acidifier and juice, according to the invention, comprises blanching of grapes at a temperature of 78...80°C for 2...3 min, destemming, crushing of berries, treatment of the squash with pectolytic enzymes for 12...15 min, pressing, settling and filtration of the resulting must, cooling to a temperature of 0...1°C with maintenance for 45...48 hours, filtration and thermal treatment at a temperature of 84...86°C for 20...25 min. At the same time, for production of acidifier are used grapes with the content of dry substances of 10.0...13.9% and the titratable acidity of 1.21...2.50%, and for production of juice – grapes with the content of dry substances of 4.0...18.0% and the titratable acidity of 0.7...1.2%.

Claims: 4