

s 2018 0026

The invention relates to the food industry, namely to processes for producing a natural and concentrated acidifier from apples.

The process for producing an acidifier from apples, according to the invention, comprises the reception of apples with a content of dry substances of 10.0...13.9% and a titratable acidity, recalculated in terms of malic acid, of 1.7...3.0%, washing, crushing thereof, heating the resulting pulp to 45...50°C, treatment with pectolytic and amylolytic enzymes for 25...30 min, pressing, settling, clarification, filtration of the obtained must and heat treatment at a temperature of 60°C for 20 min. In a variant for the preparation of the concentrated acidifier after thermal treatment is carried out the concentration at a temperature of 50°C and pressure of 0.95 bar to a content of water-soluble substances of 55°Brix.

Claims: 4