

s 2020 0118

The invention relates to the food industry, namely to a process for removing phenolic compounds and naphthoquinones from the peel of the *Juglans Regia* L. walnut kernel.

The process, according to the invention, includes multiple extraction of the walnut kernel in a rotating cylindrical extractor, with an extractant, containing food ethyl alcohol 7...15% vol., sodium carbonate 0.2...0.5%, polygalacturonase 0.02...0.04% and water. The extraction is carried out at a temperature of 20...40°C, after which the walnut kernel is washed with a 0.5% citric acid solution and dried in air.

Claims: 2

Fig.: 2