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The invention relates to the food industry, namely to a process for producing dried fruit bars, glazed with pectin suspension.

The process, according to the invention, comprises irradiating dried fruits and dried wild berries with bactericidal lamps, grinding dried fruits and milling dried wild berries, mixing them, adding a part of the pectin suspension, mixing, after which the mixture is molded, cut into pieces and glazed with the rest of the pectin suspension, the glazed bars are dried and packed; at the same time the pectin suspension is obtained from pectin, citric acid, concentrated water-alcohol extract of wild berries and water.

Claims: 2