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The invention refers to the food industry, in particular to a vegetal butter with increased biological value.

The vegetal butter with increased biological value represents an emulsion, consisting of the fatty and aqueous phases. The fatty phase constitutes 80,25...82,00 mass % and includes the following ingredients, in % about the mass of the finished product: doubly refined and deodorized sunflower oil 33,33...35,00, iodated sunflower oil with an iodine content of  $10 \mu\text{g}/\text{cm}^3$  16,67, refined corn oil 16,00, extract of natural colorant, obtained from carrot on base of doubly refined and deodorized sunflower oil 11,00, vegetal monoglycerides 0,15 and soya lecithin 0,10, and the aqueous phase constitutes 18,00...19,75 mass % and includes the following ingredients, in % about the mass of the finished product: degreased milk powder 1,65...1,75, table salt 2,00, potassium sorbate 0,10 and water 14,15...16,00.

Claims: 1