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The invention refers to the food industry, in particular to a process for obtaining sunflower oil of increased biological value.

The process for obtaining sunflower oil of increased biological value includes mixing of doubly refined and deodorized sunflower oil with fine iodine powder in the ratio of 0,5 g of iodine per 1 L of oil during 5...7 days at the temperature of 18...20°C in the absence of light, filtration and addition of doubly refined and deodorized sunflower oil up to the iodine content in the finished product of 1...10 mg/L. Then into the obtained oil there are introduced aromatic additives: extract of dill and/or parsley, and/or savory, which are obtained by extraction of dried and chopped plants with doubly refined and deodorized sunflower oil in the ratio of 1:5 at the temperature of 18...20°C in the absence of light, at the same time the obtained extract is introduced in a volume of 0,5...1,0% with respect to the finished product.

Claims: 1