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The invention relates to the food industry, in particular to a process for bleaching nuts *Juglans regia* L.

The process, according to the invention, comprises cleansing the nuts of the mesocarp, washing with drinking water, immersing the nuts in 1...5% sodium perborate solution with a temperature of 20...60°C, in a ratio of 1: 4, respectively, for 10...30 min, with periodic stirring and drying to a humidity of 8%.

Claims: 1