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The invention relates to the food industry, in particular to a process for producing sweet gelatinous products. The process, according to the invention, comprises hydrating gelatin, mixing it with a sugar solution, adding lemon juice, foaming, adding powder and hydroalcoholic extract from the skin of red grapes or apple pomace, or peach pomace, or pumpkin pulp, after which the mixture is homogenized to form stable foam, molded and stabilized, the finished product is sprinkled with a mixture of powdered sugar and starch and packaged.

Claims: 1