

s 2022 0040

The invention relates to the food industry, namely to a process for producing a functional sauce from sea buckthorn fruits.

The process, according to the invention, comprises sorting, washing and grinding sea buckthorn fruits, passing them through a sieve providing for the separation of seeds and skins to obtain sea buckthorn fruit puree, adding sugar, cinnamon, cloves, nutmeg, agar-agar and stevia to the puree, after which follows the heat treatment of the resulting mixture at a temperature of 70...75°C for 10 min.

Claims: 1