

95-0182

The invention relates to the food industry, particularly, to processes for preparation food vitaminous concentrate.

The claimed process consists in autolysis of viable cell of sedimented yeast concentrates, the liquid phase separation of autolyzate with its subsequent concentration in vacuo, in that a suspension in potable water from starting sedimented yeast are prepared, the obtained suspension is runing through the "tube-in-tube" heat exchanger, at 45-48°C mantle temperature, the autolysis process take place at the same temperature for less then 36 hours, then the autolyzate, prior to liquid phase separation, is heated to 90°C, and to the obtained concentrate is added vitamines B₁₂ and B₁₅ and orotic acid.

The technical result of the invention consists in a complete preservation nutritive substances, contained in the starting material cells.

Claims: 2