

The invention refers to the food industry, in particular to the obtaining of prophylactic and curative food additives with low-energy value, containing active substances capable of agglutinating toxins, including radionuclides and heavy metal ions.

Summary of the invention consists in that the food additive of beet-chips, containing pectin, carboxylic hydrogen which is substituted by calcium, is characterized by the substitution degree of the pectin carboxylic hydrogen by calcium from 1 to 99%. The process for obtaining of the food additive of beet-chips, containing pectin, includes the alkaline hydrolysis of beet-chips at a temperature of 25...50°C within 30...60 min, washing of the mass with water, neutralization with hydrochloric acid of 0,1 M, the subsequent washing with water and drying thereof. In the capacity of alkaline agent is used an aqueous suspension, containing 5...9 g/l of calcium oxide, and after neutralization the mass is additionally treated with hydrochloric acid of 0,02...0,1 M within 1...2 hours.

The result of the invention consists in the possibility of obtaining a food additive, containing pectin, with varied calcium content and in reducing the reagent consumption in the technological process.