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The invention refers to the food industry, in particular to the nonalcoholic beverages, and may be used for production of beverages with prophylactic destination.

The composition for nonalcoholic fermenting beverage obtaining contains must, consisting of hydrous base, medicinal plants (marsh cinquefoil roots or sunflower roots, or Jerusalem artichoke tubers, or leaves of marsh cinquefoil and/or mint, or wild rose hips, or haw berries and/or mint), berries (raspberries, sea buckthorn or cranberries), cereals (oats or barley), sugar and lactic acid bacteria. The composition ingredients are taken in the following ratio, mass %: hydrous base 65...70; cereals 3...8; medicinal plants 1...2; berries 8...12; sugar 3...8 and lactic acid bacteria 1...5.

The process for preparation of nonalcoholic fermenting beverage provides for the preparation of the must, consisting of hydrous base, cereals, berries, medicinal plants, sugar and lactic acid bacteria, fermentation thereof, maturation, liquid separation from the precipitate and bottling. The fermentation is carried out during 40...48 hours at the temperature of 25...30°C in the presence of lactic acid bacteria, and the maturation is carried out during 7...10 days at the temperature of 2...4°C.

The process for preparation of a concentrate of the nonalcoholic fermenting beverage provides for the preparation of the must, consisting of hydrous base, cereals, berries, sugar and lactic acid bacteria, fermentation thereof up to pH 3,5...4,0, maturation, liquid separation from the precipitate, thermal concentration under vacuum up to the solid substances content of at least 65% and bottling.

The result consists in obtaining a beverage with specific prophylactic properties, in increasing the content of biologically active substances in the beverage and in raising the storage life of the concentrate.

Claims: 8