

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

The composition for non-alcoholic prophylactic fermenting beverage contains must, consisting of hydrous base, vegetal component and sugar. In the capacity of vegetal component are used cereals (oats), medicinal plants (roots of marsh cinquefoil or sunflower roots, or Jerusalem artichoke tubers, or marsh cinquefoil leaves and/or mint, or rose hips, or haw berries and/or mint) and berries (raspberries, sea buckthorn or cranberries). The composition ingredients are used in the following ratio, wt%: hydrous base 65...70; vegetal component (cereals) 3...8; medicinal plants 1...2; berries 8...12; sugar 3...8.

The process for beverage preparation provides for the extraction of biologically active components from the raw material, preparation of the must, fermentation thereof, maturation, liquid separation from the precipitates and bottling, the extraction being carried out simultaneously with the fermentation. For fermentation are used lactic-acid bacteria.

Fermentation of the must is carried out 40...48 hours at the temperature of 25...30°C, and the maturation - within 7...10 days at the temperature of 20...22°C.

The process for concentrate obtaining includes: the enzymic hydrolysis of the raw material, extraction, addition of the conservant, thermal concentration under vacuum. The enzymic hydrolysis of the raw material, extraction and addition of the conservant is carried out simultaneously with the fermentation with lactic-acid bacteria. In the capacity of conservant serves the lactic acid and the thermal concentration under vacuum is realized up to the obtaining of a solid substance concentration in the product of at least 65%.

The result consists in imparting the beverage specific prophylactic properties, in increasing the content of biologically active substances in the beverage, in raising the storage life of the concentrate, as well as in simplifying the technological process and reducing the power consumption expenses for production thereof.

Claims: 9