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The invention refers to the food industry, namely to processes for production of food additives with curative and prophylactic destination from vegetal raw material.

The process for obtaining a pulverulent product from topinambur tubers includes peeling and chopping of tubers, freezing up to the temperature of minus 25...minus 26°C, vacuum freeze drying up to the attainment of the product temperature of 38...40°C and of the humidity of 5...6%, pulverization up to the particle size of 150...200 µm, sieving and packing. The result consists in reducing the losses of biologically active components of the raw material.

Claims: 1