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The invention relates to the food industry, in particular to processes for producing non-alcoholic drinks based on natural ingredients, namely to a process for producing a non-alcoholic drink from fruits or berries with white wine vinegar as natural preservative.

The process, according to the invention, comprises washing of fruits or berries and aromatic herbs, chopping of fruits and aromatic herbs, mixing of fruits or berries with the aromatic herbs and granulated sugar, maintenance for 5 hours at a temperature of  $2...4\pm 1^{\circ}\text{C}$ , addition of pasteurized white wine vinegar with a concentration of 5% and a temperature of  $50\pm 1^{\circ}\text{C}$ , homogenization, maintenance for 3 days at a temperature of  $2...4\pm 1^{\circ}\text{C}$ , separation of the liquid part by filtration, mixing of the solid part with water, repeated filtration, mixing of both obtained liquid parts and packing in sterile packaging.

Claims: 1

Fig.: 1