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The invention relates to the food industry, namely to the oil and fat industry, in particular to a process for producing a functional sauce.

The process, according to the invention, comprises mixing a fat-soluble extract of sea buckthorn or hawthorn or rose hips, sunflower oil, powdered milk, acetic acid, baking soda, egg powder, granulated sugar, salt, mustard powder, corn starch, citric acid and drinking water, heating the mixture to a temperature of 95...98°C, homogenizing for 12...15 min, cooling to a temperature of 20...25°C and packaging.

Claims: 1