

a 2021 0029

The invention relates to the food industry, namely to fruit, berry and vegetable sauces.

The sauce, according to the invention, comprises, in wt.%: pumpkin, carrot, common jujube, peach or apple puree 15.0...55.0, Japanese quince, cherry plum or celery puree 0.3...40.0, granulated sugar 16.3...17.0, table salt 1.4...1.6, spices and seasonings 0.1...2.2, chopped horseradish root or horseradish root extract 4.0...6.0, pectin or no thickener 0...0.3, water - the rest.

Ground red pepper, ground black pepper, allspice, garlic are used as spices and seasonings. The sauce also comprises soluble solids of at least 18%, titratable acidity in terms of malic acid 0.6...2.0%, chlorides 1.0...2.0%, maximum active acidity 4.6.

Claims: 3