

MD.28.

Title

Process for obtaining functional sauce

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Description

EN

The invention relates to the food industry, namely to vegetable oil and fat industry, in particular to a process for obtaining functional sauce. The process according to the invention includes mixing the lipophilic extract of sea buckthorn or hawthorn, or rosehip fruit, sunflower oil, milk powder, acetic acid, baking soda, egg powder, sugar, salt, mustard powder, corn starch, citric acid and tap water, heating the mixture to a temperature of 95.0 ...98.0°C, homogenizing for 12...15 min, cooling to a temperature of 20...25 ° C and packing.

Class no.

3. Agriculture and Food Industry

INTERNATIONAL EXHIBITS