

**MD.78.**

**Title**

**Process for apple acidifier obtaining**

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**Description EN**

The invention relates to the food industry, in particular to processes for apple acidifier obtaining in native and concentrated forms.

Process apple acidifier obtaining, according to the invention, includes primary apple processing, crushing, heating up to temperature of 50°C and treatment with pectolytic + amyloytic enzymes for 1 hour, pressing, deburring, clarifying and filtering, heat treatment at 60 °C for 20 min., packing and sealing, in case of concentrated acidifier production it must be evaporated at the 55°Brix concentration, then packaging and sealing, followed by pasteurization and cooling.

**Class no.**

3. Agriculture and Food Industry