

Title	Process for obtaining functional sauce from sea buckthorn berries
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Description EN	The process of obtaining the functional sauce from sea buckthorn berries takes place through the primary processing of the sea buckthorn berries (sorting, washing, straining). The sea buckthorn puree is passed through a sieve to remove the seeds and the skin of the fruits. Puree without seeds and skins is combined with sugar, mixed spices (cinnamon, cloves, nutmeg), agar-agar and stevia. The resulting mixture is cooked for 10 minutes at a temperature of 70...75°C, followed by cooling, at the same time the components are taken, in the following ratio: sea buckthorn berries (64.00...73.85%), sugar (25...35%), cinnamon (0.2...0.3%), cloves (0.1...0, 2%), nutmeg (0.1...0.2%), agar-agar (0.35...0.45%), stevia (0.1%).