THE RELEVANCE OF THE USE OF VEGETABLE RAW MATERIALS FOR THE PRODUCTION OF LOW-ALCOHOLIC BEVERAGES

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At present effective is the introduction of natural components with alco-protective and antioxidant properties into the recipe of soft alcoholic drinks (SAD).

The expediency of using fruit and berry cultivated and wild growing raw material, spices, herbs and extracts on their basis without spirit for the manufacture of SAD is considered in the article. The practicability of using the components accelerating elimination of spirit and toxic substances from the body, which slow down the speed of their penetration from stomach to blood, is proved.

It is proved that the use of wild growing spicy-aromatic raw material with a high content of vitamins is perspective during the manufacture of soft alcoholic drinks.

The possibility of using gooseberry, beetroot, honeyberry, kiwi, chokeberry, peppermint, Melissa, marjoram, clove, cardamom, cinnamon, lemon peel for the manufacture of SAD is considered after the analysis of chemical composition, nutritive value and antioxidant properties of natural raw material.

The use of natural raw material and extracts on its ground will allow to create products with good organoleptic qualities and high nutritive value. Raw material used for the manufacture of SAD should contain the components speeding up extrusion of spirit and toxic substances from the body. The use of natural raw material and extracts on its ground will help to deal with the defined problem.

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