

Method for production of thick functional beverages includes fruit juice blending with bioactive additive. The juice contains 10-20 mass percents of pulp. Fine-dyspersated functional stuff of pumpkin is used as an additive, it is held for 10 min. for swelling, mixed with juice and dispersed with disintegrator up to obtaining size of particles less than 120 micron in order to stabilize against aliquation beverages having the total mass of pulp of 20-30 %. Then it is heated up to temperature of 70°C, bottled and sterilized. The value of beverage pH is within the limits of 3.5-4.0 owing to addition of citric acid, at the following ratio of ingredients in mass percent:

Juice with pulp	72.7 – 75.0
Functional stuff of pumpkin	17.3 – 20.0
Sugar syrup 50 %	7.0 – 7.5
Citric acid	0.2 – 0.3.