

Method for producing honey jelly with immunomodulatory properties involves the use of a 1:30 aqueous decoction of linden blossoms, stabilized with fruit pectin. The linden blossom decoction is concentrated three times in a water bath to a final concentrate (CLB), to which 4% fruit pectin and 0.3–0.5% citric acid are added, and the mixture is left to swell. After the formation of a homogeneous jelly mass of CLB, it is added to liquid natural blossom polyfloral honey heated to 42 °C, vitapectin is added to the mixture until a ratio of honey: CLB: vitapectin: fruit pectin 955:30:5:10 is achieved, after which it is cooled to 20–25 °C.