

Method for producing antioxidant liver pate involves preparing the recipe ingredients, making the pate base by grinding, heat-treating, and mixing the processed recipe ingredients, and cooling. To the prepared pate base, chopped capstems of the *Hovenia dulcis* Thunb. raisin tree, mixed with juglone are additionally added, the resulting mixture is ground to a homogeneous paste-like consistency, cooled to a temperature of 35–40 °C, and a quercetin solution is added. Wherein, the prepared pate base, the capstems of the *Hovenia dulcis* Thunb. raisin tree, juglone, and quercetin are taken in the following ratio, wt. %:

|                                                          |           |
|----------------------------------------------------------|-----------|
| capstems of the <i>Hovenia dulcis</i> Thunb. raisin tree | 1.4-3.0   |
| juglone                                                  | 0.7-1.5   |
| quercetin                                                | 0.7-1.5   |
| pate mass                                                | the rest. |