

The invention relates to food industry, namely to a process for producing sweetened dried cherries and sour cherries. The process, according to the invention, comprises the preliminary preparation of fruits, filling thereof with a solution of orthophosphoric acid, taken in a ratio and concentration ensuring the attainment in the fruits of a pH of 1.9...2.3, storage of fruits in said solution for 0.5...12 months, separation of fruits from the solution, neutralization of the solution of orthophosphoric acid with calcium carbonate or oxide taken in stoichiometric amounts, washing of fruits with the neutralized solution to the attainment in the fruits of a pH of 2.9...3.5 and a residual content of orthophosphoric acid of at most 275 mg/kg (expressed in P_2O_5), separation of the washed fruits from the solution and its concentration to a content of soluble dry substances of 20...75%, filling of fruits with the concentrated solution with a temperature of 25...85°C and maintenance thereof up to the attainment of the content of soluble dry substances in the fruits of 27...43%, afterwards the fruits are separated and dried at a temperature 25...65°C to a humidity of 14...32%.

Claims: 7