The invention relates to the food industry, namely to a process for drying grape seeds.

The process, according to the invention, comprises bringing the grape seeds in a suspended layer state by an air flow with a speed of 11.4 m/s and a flow rate of 430 m³/h, treatment thereof with microwaves with a frequency of 2450 MHz, emitted by a microwave generator with a power of 600 W and gradual self-separation of dry seeds from the suspended layer, depending on their initial weight and moisture, at the same time the self-separation process begins after a period of 200 min and ends in 216 min.

Claims: 1