

**93-0026**

The invention relates to the food industry, particularly, to jam production processes

Fruits are sorted according to the quality, ripeness degree, size and are washed.

Then the fruits, dried by the sublimation, are loaded into the vacuum-evaporation apparatus where is fed the sugar sirup at the concentration of 68-73% at 70-80°C.

The fruits are matured during 10-15 min., packed up and capped.

The fruits in the prepared jam compose 44-55% of the mass netto. The dry substance mass ratio in the prepared jam composes 71-73%.

The jam, obtained in a such manner is characterized in a high quality. In view of the fact that the fruit heat treatment by that process is absent the taste, colour, aroma and form thereof are conserved as much as possible.

The vitamins aren't destroyed. The product possesses high taste quality and appearance, competitive on the world market.