

**95-0190**

The invention has relation to the industry of the fruit treatment and can be exploited for dry stoned fruit fabricating of kind "caisa" from plums, apricots, peaches, cherries etc.

The purpose of invention - duration lowering and rise the product quality.

The purpose is achieved by realization of drying in two stages: the first one is carried out at temperature 50-85°C up to fruit moisture 30-60% and another one - at temperature 65-85°C, for all that the stone's removal is carried out between the these stages.

The invention makes to prepare the improved quality fruits. The stoneless fruits are kept the most valuable soluble dry substances of the cellular juice - that are lost during the running out of juice from the fresh material.

The method excludes necessity of supplementary equipment installation for finishing of dry fruits, reduces time of drying by 10%, energy consumption by 10% and consumption of diesel fuel by 15%.