

98-0091

The invention relates to the food industry and may be used in the plum drying technique.

The process consists in the fact that plums before drying are reduced to fragments of dimension not more than 7 mm, dried by convection at the drying agent temperature of 95...100°C up to the humidity of 29...30%, thereafter the combined drying is continued by combination of convection drying at the same drying agent temperature and drying in the high frequency electromagnetic field at the field tension of 18695...18700 V/m during 358...360 min.

The technical result consists in diminution of the drying duration and dry plums quality improvement.

Claims: 1

Fig.: 1