

**98-0113**

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

The process consists in the fact that the plums are dried by convection at the drying agent temperature of 95...100°C up to the humidity of 49...50% than the plums are perforated at the perforation density of 3...4 holes/cm<sup>2</sup> and the drying is continued at the same temperature of the drying agent during 428...430 min.

The technical result consists in drying duration decreasing and dry plums quality improvement.

Claims: 1

Fig.: 1