98-0182

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

The drying 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 49…50% thereafter plums are perforated at the perforation density of 3…4 holes/cm^2, the plums drying is continued up to the humidity of 29…30% and the further drying is executed by combination of the convection drying at the same drying agent temperature and high frequency electromagnetic field drying at the field tension of 18695…18700 V/m.

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

Claims: 1
Fig.: 1