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The invention relates to the pharmaceutical and food industries, in particular to a process for pumpkin seeds drying.

The process includes the convection drying of pumpkin seeds to a humidity of 39...40% at the thermal agent temperature of 60...65°C, then the drying process continues in the electromagnetic field of high frequency with the intensity of 17135...17140 V/m during 40...42 min.

The technical result consists in decreasing the total time of pumpkin seeds drying up to 200...202 min.