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The invention relates to the food industry, namely to processes for obtaining of preserved dessert products on base of dried plums.

The process includes pretreatment of dried plums, removal of stones, stuffing thereof with nut kernel, blanching of the stuffed plums in a carbohydrate-containing solution having a concentration of 65...75 mass % at a temperature of 85...107°C during 10...15 min, packing thereof up, filling of packing with alcohol-containing solution having a strength of 16...55 vol. % and sealing of the packing.

The result consists in increasing the biological value, the gustative and consumer properties of the preserved fruit desserts on base of dried plums.