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The invention relates to food industry, namely to a process for production of preserved desert product on base of dried plums.

The proposed process includes stuffing of dried moistened stoneless plums with nut kernel, placing thereof into the tare, filling with syrup, containing alcohol, having a concentration of dry soluble substance of 66...74% refractometrically determined at a temperature of 75...107°C, and sealing thereof.

The result of the invention consists in reducing the possibility of product candying during its storage.