

The invention refers to the food industry, in particular to processes for obtaining of preserved fruit and vegetable products.

The process for obtaining of pickled plums includes the following operations: the fruits are sorted, there are removed the pedicles, for prevention of cracking the plums are dried up to a humidity of 25...45%, there are removed the stones, the plums are filled up with kernel or cloves, it is added the marinade. The marinade contains spice; acetic acid or solution thereof, or whiny vinegar, or apple vinegar; lactic acid; and in the capacity of flavour additives are introduced separately or in mixture fruit juices, grape or fruit wine, fruit syrup, sugar or honey.

The result consists in increasing the biological value and the gustatory qualities of the preserved products.