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The invention refers to the food industry, namely, to processes for production of preserved fruits and vegetables.

The process is realized in the following way: the preprocessed fresh plums are dried, liberated from the stones, filled with the nut kernel or garlic clove, introduced in the package, flood with the marinade containing the ascorbic acid and flavour additives and are closed.

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