

a 2003 0288

The invention refers to the food industry and may be used in the cherries drying technology.

The process for cherries drying, according to the invention, includes the convection drying in two stages. In the first stage drying of cherries is carried out up to the humidity of 33%, afterwards there are removed the stones. In the second stage drying of cherries is carried out up to the humidity of 19%. In both stages there is carried out the combined drying of cherries by convection at the temperature of the drying agent of 100...105°C concomitantly with the pulse current drying in electromagnetic field with the frequency of 2450 MHz, the radiating power being of 1,5 kW, the pulse duration of 5 s and the pause between them of 25 s.

The result of the invention consists in the acceleration of the cherries drying process, reduction of power consumption and of vitamin C losses in the finished product.

Claims: 1

Fig.: 1