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The invention refers to the food industry, namely to a process for obtaining a dessert product on base of dried plums. The process includes preparation of the dried plums, filling thereof with stuffing, placement into the container, pouring of the syrup and sealing-in of the container. It is used syrup with a temperature of 60...75°C and the concentration of soluble dry substances of 62...65%, obtained with utilization of the liquid component, sugar-containing component, organic acid and preservative. The water activity in the finished product is of 0,83...0,87. The result consists in improving the quality of the finished product, the fruits preserve their outward appearance and consistence specific to the partially reduced dried plums, have a pleasant texture.

Claims: 8