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The invention refers to the food industry, namely to a process for producing dried carotinoid-containing vegetables. The process, according to the invention, includes the preliminary preparation of vegetables, drying by hot air blowing with maintenance of the constant temperature of the product of at most 64°C up to the humidity of 30...6%, afterwards the dried vegetables are treated by spraying with 1...4% aqueous suspension of antioxidant, containing a mixture of natural tocopherols, ascorbylpalmitate and a carrier in the form of mixture of mono- and diglycerides of the fat acids and glycerine esters and diacetyl-tartatic and fat acids, the antioxidant components being taken in the ratio respectively of 20:20:60, at the same time the treatment is carried out on the basis of 200...1200 mg of antioxidant per 1 kg of dried vegetables, afterwards the vegetables are packed up.

Claims: 4

Fig.: 2