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The invention refers to the food industry, in particular to the production of preserved food products on base of dried drupaceous fruits.

It is proposed a process for obtaining a food product from dried drupaceous fruits consisting in blanching the dried fruits up to the humidity of 24...32%, removing the stones there from, maintaining the fruits into sugar syrup with the concentration of 75...80% with addition of acetic acid and/or lactic acid in the quantity of 2...3%, at the temperature of 65...80°C, up to the fruits humidity of 22...29%.

It is also proposed a process for obtaining a food product from dried drupaceous fruits consisting in blanching the dried fruits up to the humidity of 24...32%, removing the stones therefrom, filling the fruits with filler, maintaining the filled fruits into sugar syrup with the concentration of 75...80% with addition of acetic acid and/or lactic acid, in the quantity of 2...3%, at the temperature of 65...80°C, up to the fruits humidity of 22...29%.

Claims: 2