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The invention refers to the food industry, namely to a process for obtaining vegetables with intermediate humidity.

The process for obtaining vegetables with intermediate humidity includes preparation of vegetables, maintenance thereof in the aqueous solution of conservant, dehydration by air blowing and hermetic sealing.

Novelty of the invention consists in that as aqueous solution of conservant is used the solution containing potassium sorbate 0.05%, sodium benzoate 0.06% and citric acid 2.0%, wherein the vegetables are maintained during 5...7 min. As vegetables are used tomatoes and/or red sweet pepper, and/or eggplants, and/or onion.

Claims: 5