

The invention relates to the food industry, in particular to a process for rehydration of dehydrated sour cherry and cherry fruits.

The process, according to the invention, provides for the immersion of dehydrated fruits with or without stones in the water at the temperature of 20...80°C, at the same time the duration of immersion is calculated according to the formula:

$$\tau = \frac{G_1 - \kappa_p G_2}{F \times S_1 \times \kappa_i I}$$

where:

τ – the duration of immersion, h;

G_1 – the mass of dehydrated fruits, except for stones, kg;

G_2 – the mass of rehydrated fruits, except for stones, kg;

F – the surface of dehydrated fruits, related to a mass unit of dry substance from fruits, m²/kg;

S_1 – the mass of dry substances in the dehydrated fruits, kg;

I – the rate of accumulation of moisture, kg/kg d.s./h·m²;

κ_p, κ_i – correction factors.

The result consists in providing the possibility of controlling the process of rehydration in different conditions of its implementation.

Claims: 6

Fig.: 4