

The invention relates to the food industry and can be used in the plum drying technology.

The device for dehydration of plums comprises a dielectric body, made in the form of a rectangular bath, which is divided horizontally by a mesh into two parts. The upper part is equipped with two vertically spaced parallel-plate electrodes, one of which is fixed onto a movable dielectric plate and is equipped with a centering rod of the electrode and a pressure regulator. The lower part is equipped with a reservoir for juice.

The process for dehydration of plums provides their processing in two stages. In the first stage the plums are subjected to electroplasmolysis with bipolar pulses at an electric field intensity of 15000...20000 V/m, at a temperature of 25...30°C and for 0.1...20 s. In the second stage the plums are subjected to electroplasmolysis with bipolar pulses at an electric field intensity of 1500...3000 V/m, at a temperature of 75°C, a pressure of 0.1...0.3 kg/cm<sup>2</sup> and for 30...50 min, is evaporated up to 10% of humidity and is separated from 20 to 30% of juice, then drying of the resulting product is carried out in a convective dryer up to a standard humidity.

Claims: 3

Fig.: 3