

s 2019 0100

The invention relates to the food industry, namely to a process for producing a snack from pome fruits.

The process, according to the invention, provides for the preliminary preparation of fruits, removal of inedible parts, separation of fruits into parts, blanching, cooling in a solution of sulfurous substances with a sulfurous acid concentration of 0.01-0.3%, impregnation with sugar syrup at a temperature below the boiling point of the syrup with a concentration of 50-60%, to the attainment of a content of dry soluble substances in fruits of 27-40%, separation of syrup, washing, drying by convection method in combination with infrared drying with a wavelength of 3-14 μm , to the water activity of 0.42-0.62, which corresponds to the finished product humidity of 12-18%, maintaining the maximum product temperature of 55-60°C.

Claims: 3