

**99-0209**

The invention relates to food industry, namely to processes for production of preserved dessert products on the basis of dried plums.

The process includes pretreatment of dried plums, removal of stones, stuffing thereof with nut kernel, blanching of the stuffed plums into the carbohydrate-containing solution, having a concentration of 65...75 mass % at 85...107°C, placing thereof into the package, filling of the package with an alcohol-containing solution, having the least concentration of 16 vol. % and sealing of the package.

The result consists in increasing the biological value, the tasteful and consumer properties of the preserved fruit dessert on the basis of dried plums using alcohol and in reducing expenses for production thereof.