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The invention refers to the food industry, in particular to a process for apricot drying and may be used in the apricot drying technology.

The process for apricot drying includes drying by convection at the drying agent temperature of 60...65°C up to the humidity of 30...31%, afterwards concomitantly with the convection drying of apricots it is carried out in the same regime drying thereof with high-frequency currents with the intensity of the electric field of 8750...18000 V/m within 425...390 min.

The result of the invention consists in accelerating the apricot drying process with preservation of their qualitative indexes.

Claims: 1