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The invention refers to the food and food-canning industry, namely to a process for apple jam production.

The process includes the preliminary preparation of the apples, blanching in water, preparation of the inverted syrup and maintenance of the apples in said syrup in three stages at the pressure of 20 MPa and the temperature of 40°C, in the first stage the apples being maintained into the syrup with the concentration of 75% in the ratio apples:syrup of 1,0:1,2 up to the content of dry substances in the apples of 40%, in the second stage - into the syrup with the concentration of 77,5% in the ratio apples:syrup of 1,0;1,1 up to the content of dry substances in the apples of 67%, and in the third stage the apples are maintained into the syrup with the concentration of 80% in the ratio apples:syrup of 1,0:1,0 up to the content of dry substances in the apples of 71% and the syrup concentration of 73%.

The result consists in preserving the apple aroma and the content of vitamin C in the jam.

Claims: 1