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| **Title** | **PEACH DEHYDRATION PROCESS USING MICROWAVES** |
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| **Patent no.** | Patent no. MD 1923 Y, from 28.02.2026 |
| **Description** | The invention relates to a process for dehydrating peaches using microwaves, which can be used in food industry enterprises, laboratories and research centers related to dehydration processes.<br>The process, according to the invention, consists in initially selecting peaches suitable for drying, ripe, undamaged, with a humidity of 87-91%, washing and |

removing the pits from them, then slicing them with a slicer into 3 mm thick slices and arranging a predetermined amount of slices horizontally in a single layer on a flat, perforated support in the drying chamber. After that, the slices are dehydrated by applying microwaves from a magnetron with a total power of 600 W at a regime of 185-245 W, or 800 W at a regime of 210-260 W, or 900 W at a regime of 225-285 W, for 180-225 min until a product humidity of no more than 20% is reached. At the same time, as a thermal agent, intended for removing humidity from the drying chamber, room air with a temperature of 26-30 °C, its relative humidity of 50-65%, normal atmospheric pressure and air flow speed of 1.0-1.8 m/s is used.

**Acknowledgments:** The described results were obtained thanks to the research carried out within the project: 25.80012.5107.13.SE "Increasing the efficiency of the dehydration process of stone fruits by applying innovative technologies".