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**United States Patent** [19]  
**Carroll, Jr.**

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[54] **LONG-TERM PRESERVATION OF APPLE SLICES AND THE LIKE**

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**Related U.S. Application Data**

[63] Continuation of application No. 07/750,925, Jul. 28, 1991, abandoned.

[51] **Int. Cl.<sup>6</sup>** ..... **A23L 1/22; A23C 3/00; A21D 4/00**

[52] **U.S. Cl.** ..... **426/270; 426/321; 426/639**

[58] **Field of Search** ..... **426/270, 321, 426/639**

[57] **ABSTRACT**

Apple slices are introduced into a preservative solution comprising about 8%–20% of a sweetening agent, about 0.1%–0.6% of an edible acid, and about 0.015%–0.025% of sulfur dioxide. The fruit pieces are then placed under a vacuum and then, after the vacuum is released, maintained in the preservative solution for a sufficient time to allow the fruit pieces to absorb the preservative solution into the tissue thereof. Thereafter, the treated fruit pieces may then be stored in a refrigerated environment for periods up to three months or more without significant deterioration in appearance, texture and taste and without any increase in bacteria count over their near sterile condition after undergoing the above process.

[56] **References Cited**

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**28 Claims, No Drawings**