

A method for producing sucrose syrups and analogues of succades includes grinding and sugaring of ground mass of fruits, berries and vegetables up to dry matter concentration from 60 to 90 %. According to the invention the ground mass is packaged in containers, evacuated and pressurized at the level of residual pressure in the container of 0.005-0.01 MPa and is held for development of osmo-molecular diffusion.