The article discusses the new energy-saving low-waste methods of production of concentrated products based on fruit and vegetable raw materials: candied fruits, pasty beverage concentrates, dry confitures and separate concentrates. The proposed method of production of concentrated products involves the following core processes: milling fruit and vegetable raw materials, boiling down under vacuum and vacuum drying. In the production of paste-like beverage concentrates and confitures boiling of the puree under vacuum in the conditions of constant mixing of the concentrate is assumed. In the production of candied fruit and separate concentrates vacuum drying of raw materials with subsequent grinding is to be used. For the intensification of the drying process it is proposed to use the vibrating effect. Vibration (mechanical vibrations) is selected as the universal form of mechanical stress, allowing to achieve the destruction of the product’s structure, which increases the mass transfer area of the surface during the drying process. The paper proposes a scheme of the experimental setup. The experiments showed that application of vibration reduces duration of the drying process by 30%. The equations allow you to calculate the length of the vibrating vacuum drying plant material required in the determination of energy expenditure.

**Keywords:** concentrated products, fruit and vegetable raw materials, vibration, drying.