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The invention relates to the food industry, namely to the dried breakfast and may be applied for extrusion production of cereal flakes or flaky sticks.

The dried breakfast, obtained by extrusion at 80...160°C of the mixture formed, according to one variant, from the sorize processing product, salt, calcium chloride and water, contains, to 1 kg of sorize processing product: salt 10,0...20,0 g, calcium chloride 1,1...2,2 g, water up to the humidity of 6...16%. According to another variant, the mixture additionally contains 62,0...180,0 g of sugar to one kg of sorize processing product.

The result consists in increasing the biological value and the organoleptic qualities of the claimed product.

Claims: 3