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The invention refers to biotechnology, in particular to processes for *Spirulina platensis* biomass obtaining, enriched with peptides, amino acids, proteins, phycobiliproteins, polysaccharides and lipids, used in the pharmaceutical, food and cosmetic industry.

The claimed process consists in spirulina cultivation on the nutrient medium Gromov No. 16 in the accumulation regime, with periodic mixing, at the temperature of $35\pm 2^{\circ}\text{C}$ and permanent illumination of 12...15 thousand erg/cm^2 in the first 24 hours of utilization and of 18...21 thousand erg/cm^2 in the next 96 hours. In the first day of cultivation, after *Spirulina platensis* inoculation, in the medium is added white or red wine in the amount of 1...2 ml/L.

The result of the invention consists in increasing the content of amino acids, proteins, peptides, phycobiliproteins, polysaccharides and lipids in the *Spirulina platensis* biomass.

Claims: 1