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The invention relates to a process for producing antioxidant compounds from walnut kernel skin (*Juglans regia* L.) and can be used in the food industry, medicine and cosmetology.

The process, according to the invention, consists in that is separated the skin from the kernel, is dried to a humidity of 6...8% and milled, is macerated the resultant powder with 20...70% ethyl alcohol solution, taken in the ratio of 1:20 respectively, at a temperature of 15...30°C, with constant stirring to the total content of polyphenolic substances in the dry residue of the extract of at least 50%, then the liquid phase of the extract is separated by centrifugation at 10000 rpm/min for 15 min or by decantation and filtration.

Claims: 1