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The invention relates to the food industry, namely to the production of biologically active dietary fibers from *Linum usitatissimum* L. linseed cake.

According to the invention, the process for producing dietary fibers from linseed cake comprises wetting the cake with water-ethanol solution, pressing and removing the aqueous phase, treating the obtained cake with demi-neralized hot water, separating the liquid phase from the solid phase containing dietary insoluble fibers by pressing, dehydrating the liquid phase to obtain dietary fibers containing water-soluble polysaccharides in the form of fibers or powder.

Claims: 1