

s 2012 0161

The invention relates to biotechnology, namely to a process for the production of a fat-soluble extract and a protein product from wheat germs, which can be used in food industry, medicine and cosmetics.

The process, according to the invention, consists in that the raw material is dried at a temperature not exceeding 70°C up to the humidity of 6...8%, during at most 10 minutes, is ground to a diameter of 2...3 mm, followed by extraction with carbon dioxide at a pressure of 22...25 MPa and a temperature of 45...60°C, during 55...60 minutes, then is separated the carbon dioxide with the production of the fat-soluble extract and the protein product and subsequent filtration of the fat-soluble extract.

Claims: 1