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The invention relates to the food industry, in particular to the production of extruded products intended for use as dry breakfast, namely to a process for producing an extruded food cereal product.

The process, according to the invention, comprises mixing unpeeled sorize grains with grits from unpeeled corn grains and wheat germ, moistening the mixture with water to a moisture of 15-20%, homogenizing and maintaining it for 1-2 hours, after which the mixture is extruded with obtaining of ropes of a thickness of 6-8 mm, which are sliced into sticks or balls and packaged with subsequent maintenance for 12-14 hours, at the same time the cereals are taken in the following ratio, in wt.%: unpeeled sorize grains 60-65, groats from unpeeled corn grains 15-20, wheat germ 15-25.

Claims: 1