

Method for producing dairy-vegetable enrichment additive involves drying yacon leaves to a mass fraction of dry matter of 96–98%, grinding to a particle size of 5–10 μm , extracting whey from lactic cheese using an ultrafiltrate at a solid-to-liquid phase mass ratio of 1:8–1:12, with the addition of a citric acid solution, at a temperature of 30–50 °C, and filtering. Extraction with ultrafiltrate of whey from lactic cheese is carried out by adjusting the active acidity of the extractant with a citric acid solution to 1.9–2.0. Extraction is carried out for 60–80 min. 20–40 g of calcium carbonate (CaCO_3) is added to the filtered extract per 1 L of extract with aging for 5–20 min. The resulting mass is dried to a moisture content of $4.5 \pm 0.2\%$.