

Method of producing cryostabilizing mixture for cooked sausage products involves the preliminary preparation and mixing of thickener with dietary fiber. Plant fiber is used as dietary fiber, and sodium alginate is used as the thickener, which is first mixed with sodium tripolyphosphate. Animal protein and maltodextrin are then added; 50% of maltodextrin is added at the start of mixing, and the remaining 50% is added in the second stage, wherein mixing is carried out in two cycles over 20 minutes, followed by sieving resulting mixture until particles are 0.5-1.5 mm in size.