

Method for producing dry, soluble mixture based on sunflower protein for enteral nutrition, comprising four main stages and the addition of components per 100 kg of product. In the first stage, raw materials are sieved; in the second stage, trituration is performed, which involves adding riboflavin, pyridoxine, beta-carotene, and 100 g of protein from sunflower seed powder, followed by their mixing for 10-15 minutes. In the third stage, preliminary mixing is performed, during which 48.0 kg of sunflower seed protein powder, coenzyme Q10, zinc gluconate, and mixture obtained from the previous trituration are added and mixed for 15-20 minutes. In the fourth stage, remaining specified amount of sunflower seed protein powder, crystalline sugar, medium-chain triglycerides of plant origin from palm kernel oil, fructose, sunflower lecithin, L-glutamine, L-lysine, ascorbic acid, chicory root extract, rutin, calcium lactate, magnesium citrate, and glucosamine hydrochloride, are added to mixer and mixed for 15–20 minutes.