

Method for producing fat-and-oil products includes cleaning of raw materials, conditioning of raw materials for moisture, grinding, producing intermediate products of pulp and pomace, pressing, oil purification, producing oilcake. As raw materials, the pits separated from apricot fruits are used, which are treated with a water-salt solution at a water-to-salt ratio of 2:2 for 5–10 minutes, after which the kernels treated in this way are cracked, the pulp obtained from the apricot kernels is subjected to moist-heat treatment at a temperature of 40–50 °C for 15–20 minutes. Wherein, the pulp obtained after the moist-heat treatment is subjected to cold pressing in a forepress at 50–60 °C for 5–7 minutes.