

Method for producing sunflower protein concentrate is carried out according to the technological process for producing the product. It involves the mechanical processing of sunflower meal, with subsequent crushing and grinding in roller mills and entolators and separation of products on sieves, resulting in two output products: high-protein sunflower concentrate—80% with a protein content of 46% on a completely dry basis, and low-protein concentrate—18% with a protein content of 13% on a dry matter basis.