

Method for producing dry soluble mixture based on whey protein isolate for enteral nutrition, comprising four main stages according to which components are added per 100 kg of product: at the first stage, the raw material is sieved through a sieve. At the second stage, trituration is performed, which involves adding riboflavin, pyridoxine, beta-carotene and 100 g of whey protein isolate, they are mixed for 10–15 minutes. At the third stage, a preliminary mixing is performed, during which 48.0 kg of whey protein isolate, coenzyme Q10, zinc gluconate and the mixture obtained from the previous trituration are added and mixed for 15–20 minutes. At the fourth stage, the remaining specified amount of whey protein isolate, crystalline sugar, medium-chain triglycerides of plant origin from palm kernel oil, fructose, L-glutamine, sunflower lecithin, inulin, L-glycine, chamomile extract, ascorbic acid, chicory root extract, rutin, glucosamine hydrochloride, chondroitin sulfate, calcium lactate, and magnesium citrate are added to the mixer with the mixture obtained after preliminary mixing and mixed for 15-20 minutes.