

Method for producing canned poultry meat with addition of lupine flour, in which containers and raw materials are prepared, the powdered ingredients are ground, sieved, mixed with water, packaged, sterilized and cooled. Lupine flour is used as the protein and fat component in the following ratio of components, wt. %: chicken fillet - 67.0, fresh chopped carrots - 4.0, fresh chopped onions - 3.0, table salt - 1.0, lupine flour - 10.0, water – 15.0.