

Method for producing probiotic products encapsulated in algae in the form of capsules involves preparing a forming medium in the form of an aqueous solution of dried algae at a concentration of 0.1–5.0 wt. and a dissolved sodium bicarbonate salt content of 0.05–5.0 wt.%, which is preheated to a temperature of 75–85 °C for 900–1800 seconds, homogenized, and cooled to a temperature of 15–35 °C, adjusted with acid to a solution pH of 6.8–8.2, preparation of a mixture for encapsulation comprising water-soluble calcium salts and a probiotic, bringing the forming medium into a moving state, dosing portions of the mixture for encapsulation into the moving forming medium, forming capsules while moving in the forming medium, separating the formed capsules from the forming medium, and rinsing the capsules. Dried brown algae is used to prepare the forming medium.