

Method for producing protein-based food snacks using pork skin as the main raw material, which involves heat treatment to achieve a crispy texture. The pork skin is trimmed of fat and tags, rinsed under running water, soaked in water for 12–24 hours, cut into 3×5 cm pieces, arranged on a baking sheet, subjected to an initial heat treatment at 150 °C until completely dry and defatted, cooled, then fried in oil until crispy, cooled, seasoned with salt and spices, and packaged.