

The invention relates to the biotechnology, in particular to dairy industry and concerns the method for preparing the dry concentrate of mycotic kefir ferment which in addition contains yeast of species *Candida kefir* capable to fermentation of lactose. The method provides cultivation of ferment in the nutrient medium, containing skim milk, which proteins are hydrolyzed with protosubtilin, and stimulators of growth, separation of the obtained biomass, mixing thereof with the protective medium containing gelatin, yeast autolysate, glucose, ascorbic acid and water, freezing and drying. The method allows to obtain the concentrate of kefir ferment with stable microbiological and organoleptic properties for the production of kefir.