

A method for producing food protein additive made from low-value collagen-containing raw material of animal and fish origin, such as sinews of animal meat and shin trimming, skin of poultry, skin, scale, swimbladder and cartilage of fish, by means of shredding and heat treatment. At that the raw material is consequently shredded into fine mass with simultaneous heating in the flow, fat and moisture are removed therefrom under the temperature of 65-68 °C during 4-6 minutes, the mass is sterilized by extruding with deep structure breaking of protein compounds to digestible form.