

The invention relates to food industry. A process comprises primary grinding of raw material, its drying, secondary grinding, extraction with vegetable oil, separation of liquid phase from solid phase. The drying is carried out at the temperature of 70-75 °C to the humidity of 5-6 %, and the second grinding is carried out simultaneously with extraction by homogenization to the obtaining of particles with the size of 30-100  $\mu\text{m}$  at the ratio of extractant:raw material 1-1:3.