

The invention relates to the methods of producing protein product and can be used at preparation of base of nutrient media, which used in veterinary, medicine, fodder production, food, microbiological and woodworking industry. A method includes thermal treatment in closed volume with direct steam of located in water meat-bone raw material after boning carcass of great cattle mainly under the pressure in the volume of 1.5-5.0 atmospheres and separation of produced broth.