

The invention relates to food industry and in particular to making half-finished products producing food products. A method includes washing tubers, shredding and drying thereof. The washed tubers are shredded up to particles of 25-30 mm, after what stage-by-stage drying of the obtained particles up to obtaining the mass fraction of moisture of no more than 7% within the limits of (50-55)°C - (60-65) °C - (80-85) °C -(60-65) °C - (50-55)°C in the course of 3-4 hours is carried out, then after cooling of the obtained mass selecting the particles of a size of 8-30 mm is carried out.