

A method for obtaining dried mussel meat comprises drying a product in a fluidized bed at the oscillating mode. In addition, prior to loading into a drying chamber the mussel meat is preliminarily dried by air up to +40 °C for 15 minutes, in the drying chamber drying is carried out up to +90 °C for 20 minutes in the fluidized bed, delivery of a heat carrier is carried out by the following periods: cooled up to +25 °C for 20 minutes, then the heat delivery is restored up to +90 °C for 20 minutes and it is dried up to the moisture content required.