

The invention relates to the food industry and can be used in the production of the egg white dry powder. The method for producing the dried egg whites, includes breaking, content's extraction and separation of the egg whites and yolks, filtering, mixing, pasteurization of the white mass, drying in the spray dryer, heat treatment, cooling and packaging according to the invention, the drying is carried out to reach the moisture of the powder at the level of 10-12 %, and the heat treatment of the egg white is carried out in the microwave-field with power of 200-600 watts for 3-13 minutes.