

The method for production of biologically active oil from hybrid amaranth (*AMARANTUS HYBRIDUS*) seeds, consisting in grinding, extraction and oil pressing from extracted material. Amaranth seeds are grinded to the size of 0.1-0.2 mm, dampened in olive oil for 22-24 hours, the residual is removed after leaking by ultracentrifugation till termination of flowing out of olive oil from the dampened material, after that the produced amaranth seeds are pressed by screw press; new mass of grinded amaranth seeds is dampened with mixture produced after pressing in the ratio of 1:1 for the same time at the temperature of 36-40 °C, and the process is repeated for several times – till producing of pure (98-100%) amaranth oil, that is determined by mass-spectrometric and chromatographic investigations.