The possibility of using microbial polysaccharide xampan for raising the quality of muffins prepared on the grounds of wheat germ extraction cakes with absolute exclusion of wheat flour from the recipe. Wheat germ extraction cakes contain a raw of physiologically functional natural ingredients such as protein, nutritive fibers (cellulose, hemicellulose, lignin), vitamins and minerals. The balanced amount of the preparation required for the provision of quality parameters of the product is determined. It is found that use of microbial polysaccharide xampan allows to improve such structural-mechanical properties of dough as plastic and effective viscosity, modules of immediate elasticity and springiness, adhesion. Addition of the preparation improves organoleptic and physical-chemical parameters of the quality of ready products with xampan, and increases their nutritive quality reducing energetic value.

**Keywords:** muffins, wheat germ meal, quality indexes, xanthan.