This paper substantiates the prospects and expediency of using extruded sunflower seeds kernel in food technologies. In the course of the analytical study the dynamics of processing sunflower seeds was analyzed. The results of the research showed a tendency to accumulation of the products of sunflower seeds processing, including concentrate of sunflower seeds kernel.

Special attention is paid to such technological parameter as the temperature of pressing, extrusion and extraction of sunflower seeds. As a result, it was determined that the samples of concentrate were made at a temperature not higher than 40...45 °C. Such temperature of pressing, extrusion and extraction of sunflower seeds allows obtaining samples with a high content of micronutrients and proteins, as well as maintaining high functional and technological properties of products after processing.

The main aim of the work was to study the physicochemical parameters of the extruded sunflower seeds kernel, in particular, organoleptic characteristics, chemical and fatty acid composition and the degree of fats oxidation. Obtained data show that developed extruded sunflower seeds kernel is characterized by a high organoleptic characteristics, high content of protein, fat, as well as palmitic, stearic, linoleic and oleic fatty acids. It was also found that the developed concentrates are characterized by high content of chlorogenic acid, which is a very strong antioxidant. Thus, it was proved that the developed concentrates are characterized by high nutritional and biological value. We offer to use the developed extruded sunflower seeds kernel in the systems based on low-value, low protein materials for enhancing its nutritional and biological value.

**Keywords:** extruded sunflower seeds kernel, chemical composition, chlorogenic acid, fatty acid composition.