The perspective direction of development in food industry is development of protein-containing plant drinks. Actual direction in the food industry is development of protein-containing products from plant raw materials. Similar products exist in many countries of the world, in particular in the countries of Asia a traditional product is protein-containing beverage from soy – soy milk. In the countries of southwest Europe consume protein-containing drink from almonds – almond milk. There are technologies of rice and oat protein-containing beverages.

Plant lipids, including walnut beverage lipids, are the main source of essential polyunsaturated fatty acids. Their physiological significance is caused by the fact that they are necessary for the metabolism in a human body and increase the elasticity of the vessels. The biological role of polyunsaturated fatty acids is determined by their participation as structural elements of biomembranes of cells.

This article is devoted to the study of the fatty acid composition of the protein-containing beverage from walnut kernels in order to establish the biological value of the beverage lipids and comparison with walnut lipids.

The content of individual fatty acids in the beverage from walnut kernels is determined and their fatty acid content is established.

The study of the fatty acid composition of the protein-containing beverage from walnut kernels has shown that among the fatty acid groups the largest content belongs to polyunsaturated fatty acids, namely, linoleic and linolenic. Therefore, the lipids of the drink are showing anti-atherosclerotic, antiarrhythmic, anti-inflammatory and anti-allergenic properties.

The consumers segment of proteinaceous products of plant origin includes all social spheres of the population. Also they can be recommended for dietary food, for people with intolerance of lactose and during a post.

**Keywords:** protein-containing beverage, lipids, walnut, fatty acid composition.