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(54) **METHOD OF MAKING DAIRY COMPOSITIONS**

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See application file for complete search history.

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(57) **ABSTRACT**

The invention relates to a method of separating components from milk. The invention also relates to compositions prepared from the separated components. The present invention relates to nutritional milk compositions and products which are designed to include per serving size a specified percentage range of one or more components separated from milk. The compositions of the present invention can optionally include non-essential but nutritionally functional components. The complete nutritional milk compositions of the present invention can be provided as unflavored milks, flavored milks, ice creams, yogurts and milk powders.

5 Claims, 3 Drawing Sheets