

[54] PROCESS FOR OBTAINING PURIFIED PROTEIN ISOLATES

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[58] Field of Search 260/112 R, 123.5

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[57] ABSTRACT

The invention relates to the production of purified protein isolates.

The process of the invention comprises:

- (1) making a suspension or a slurry of cake of a protein substance containing compounds having a mucilaginous consistency with a volume in 1. of 10 to 15 times and preferably 3 to 5 times, the weight in kg of press cake of a solution of one or more alkaline-earth metal comprising a magnesium salt and further containing Na sulphite, and adding to the suspension or slurry thus obtained a concentrated solution of an alkali in an amount sufficient to permit solubilization of the proteins,
- (2) separating in a known manner the protein extract from the insoluble residue,
- (3) acidifying the resulting clarified protein extract with an acid solution to a pH of between 4.5 and 5.5 to precipitate the proteins, and
- (4) separating in a known manner from the mother-liquors the protein precipitate formed, the said protein precipitate being subsequently subjected to washing.

The protein isolates so obtained are light colored and have a nitrogen content of at least 16%.

26 Claims, No Drawings