

[54] TREATMENT OF WHEY

[75] Inventor: Harold T. Pederson, Jr., Livermore, Calif.

[73] Assignee: Patent Technology, Inc., San Francisco, Calif.

[21] Appl. No.: 907,669

[22] Filed: May 19, 1978

Related U.S. Application Data

[63] Continuation-in-part of Ser. No. 744,082, Nov. 22, 1976, abandoned.

[51] Int. Cl.<sup>2</sup> ..... A23C 21/00

[52] U.S. Cl. .... 426/239; 426/583; 426/491

[58] Field of Search ..... 426/583, 491, 239

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Primary Examiner—David M. Naff  
Attorney, Agent, or Firm—Flehr, Hohbach, Test, Albritton & Herbert

[57] ABSTRACT

A high yield of relatively pure lactose and salt products are produced from a permeate resulting from ultrafiltration of whey by precipitating calcium and citrate salts from the permeate without substantial precipitation of phosphate salts by concentrating the permeate to a solids content of about 40 to 45% and holding at about 180° to 200° F. for 30 to 90 minutes, removing precipitated solids from the permeate and then further concentrating the permeate and crystallizing and removing lactose.

6 Claims, 3 Drawing Figures