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[54] **PEPTIDE PREPARATION, A PROCESS FOR PRODUCING IT AND USE OF THE PEPTIDE PREPARATION**

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[57] ABSTRACT

A peptide preparation from hydrolysis of whey containing peptides with a molecular weight of up to 6,000 Dalton. Such a preparation is hypoallergenic and therefore useful in food products and stimulants, such as mother's milk substitutes, edible ice, protein beverages and other products, usually containing milk or milk protein, in particular for allergics or humans with lactose malabsorption. The preparation is produced by a combination of enzymatic hydrolysis and ultra filtration.

21 Claims, No Drawings