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(54) **COLLOID PRODUCT, METHOD FOR PRODUCING SAME AND USE THEREOF**

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C13B 20/00 (2013.01); **Y02E 50/10** (2013.01);
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See application file for complete search history.

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(57) **ABSTRACT**

A method for producing a molded product of a protein-containing fraction from raw sugar beet juice includes: pre-liming the raw sugar beet juice in order to form a coagulum of non-sucrose substances forming in the obtained pre-liming juice, separating the coagulum from the pre-liming juice using at least one first separation device in order to obtain a protein-containing fraction, blending the protein-containing fraction with at least one carrier, and molding the obtained mixture comprising the protein-containing fraction and the carrier in a molding device to obtain a molded product of a protein-containing fraction.

18 Claims, 2 Drawing Sheets

