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Adler-Nissen

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[54] **HYDROLYSIS OF SOY PROTEIN**

[75] Inventor: **Jens Lorenz Adler-Nissen,** Copenhagen, Denmark

[73] Assignee: **Novo Industri A/S,** Bagsvaerd, Denmark

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[52] **U.S. Cl.** **195/29;** 426/46

[58] **Field of Search** 195/29.4; 426/46, 18, 426/44, 52, 53

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Primary Examiner—Lionel M. Shapiro
Attorney, Agent, or Firm—Fidelman, Wolffe & Waldron

[57] **ABSTRACT**

Preparation of polypeptides from soy protein through hydrolysis with a microbial, alkaline, proteinase using enzyme concentrations of 4–25 Anson units per kg of soy protein, a substrate concentrtion of 5–20% w/w soy protein and pH 7–10, hydrolyzing to a (DH) degree of hydrolysis 8–15% then inactivating the enzyme by addition of a food grade acid, and thereafter recovering the supernatant polypeptide solution.

Preferred are the proteinase from *B. licheniformis,* pH 7.5–8.5, 8–15% substrate, and hydrolysis to a DH 9.5–10.5 %.

The product is free from bitterness.

7 Claims, No Drawings