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Kamarei

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[54] **COMPLETE NUTRITIONAL MILK COMPOSITIONS AND PRODUCTS**

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Related U.S. Application Data

[63] Continuation-in-part of application No. 09/305,074, May 4, 1999, Pat. No. 6,030,650, which is a continuation-in-part of application No. 08/975,692, Nov. 21, 1997, Pat. No. 5,985,339.

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[51] **Int. Cl.**[7] **A23L 1/30**

[52] **U.S. Cl.** **426/72**; 426/73; 426/74; 426/397; 426/410; 426/541; 426/590; 426/648; 426/656; 426/658; 229/125.42; 229/249; 514/2; 514/21

[58] **Field of Search** 426/72, 73, 74, 426/397, 410, 590, 648, 656, 658; 229/125.42, 249; 574/2, 21

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[57] **ABSTRACT**

Complete nutritional milk compositions and products such as unflavored and flavored milks, yogurts, ice creams and frozen yogurts can be prepared through pasteurization, ultra-pasteurization or sterilization processes. By varying the choice and quantity of nutritional and functional ingredients, compositions which include a milk comprise, per serving size: from about 0.1% to about 80% of the daily value of Sodium, Potassium, and vitamin A; from about 0.1% to about 250% of the daily value of Vitamin C; and from about 0.1% to about 80% of the daily value of calcium, iron, vitamin D, vitamin E, vitamin K, Thiamine, Riboflavin, Niacin, vitamin B6, Folate, vitamin B12, Biotin, Pantothenic acid, Phosphorus, Iodine, Magnesium, Zinc, Selenium, Copper, Manganese, Chromium, Molybdenum, and Chloride; wherein the percent daily value (D.V.) is based on a 2,000 calorie diet.

35 Claims, No Drawings