

United States Patent [19]

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[54] **HIGH DIETARY FIBER LOW LACTOSE LIQUID FOOD AND A METHOD OF PRODUCING SAME**

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[57] **ABSTRACT**

[51] **Int. Cl.⁵** **A23C 9/12**

[52] **U.S. Cl.** **426/35; 426/564;
426/565; 426/587**

[58] **Field of Search** **426/578, 580, 565, 804,
426/61, 587, 588, 565, 35**

A food product, and especially a packaged meal, prepared from an aqueous composition comprising non-fat milk solids, preferably little or not fat, at least about 2 grams of dietary fiber material in an average serving amount of the food product, and lactase enzyme in an amount sufficient to hydrolyze at least about 75% of the lactose in the composition to glucose and galactose in the food product; and a method of preparing same.

[56] **References Cited**

U.S. PATENT DOCUMENTS

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7 Claims, No Drawings