

[54] **IMITATION MILK COMPOSITIONS AND AQUEOUS DISPERSIONS PREPARED THEREFROM**

[76] Inventor: **Roy A. Brog**, 1600 N. Main St., Logan, Utah 84321

[*] Notice: The portion of the term of this patent subsequent to Jun. 29, 1999, has been disclaimed.

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[58] Field of Search **426/580, 583, 585, 588, 426/590, 801, 584**

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Primary Examiner—Arthur L. Corbin
Attorney, Agent, or Firm—Thorpe, North & Western

[57] **ABSTRACT**

New imitation milk compositions which can be easily dispersed in water to form milk-like beverages having improved properties, such as improved color, body and flavor, are prepared by mixing a major portion of a sweet whey base with lesser amounts of a soluble casein salt, an edible animal fat, with or without an added vegetable fat, an added sugar or artificial sweetener, and preferably a minor amount of nonfat dry milk solids, the weight ratio of water soluble casein salt to protein in the whey and the weight ratio of sugar to the lactose in the whey varying within certain specific limits. Aqueous dispersions, imitating low-fat, skim and whole milk imitation beverages, obtained by dispersing the new compositions in water, are also provided.

20 Claims, No Drawings