

- [54] **PREPARATION OF WHEY PRODUCTS HAVING REDUCED ALLERGERICITY**
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- [52] **U.S. Cl.** 426/583; 426/330.2; 426/491; 426/801
- [58] **Field of Search** 426/330.2, 583, 491, 426/801

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[57] **ABSTRACT**

Whey products having reduced allergenicity are prepared by heating an aqueous solution of a whey product containing nondenatured whey proteins in an amount of from 0.5% to 5% by weight. The solution has a pH of from 5.5 to 8.5 and a free calcium content of from 6 mmol/l to 15 mmol/l and is heated to a temperature of from 90° C. to 140° C. for a time sufficient for obtaining a treated whey product solution having a residual allergenic β -lactoglobulin content of less than 0.1% of the β -lactoglobulin content of the aqueous whey product solution to be treated.

6 Claims, No Drawings