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[54] **PROCESS OF PRODUCING CALCIUM-SUPPLEMENTED MILK DRINKS**

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[51] Int. Cl.⁶ **A23C 21/10**

[52] U.S. Cl. **426/74; 426/522; 426/580; 426/583**

[58] Field of Search 426/74, 580, 583, 426/522

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[57] ABSTRACT

A process for producing a calcium-supplemented milk drink, by adding to cow's milk, a whey mineral being of a calcium content of 2 to 8% by weight and produced by removing the protein and lactose from whey and concentrating the resulting whey by ultrafiltration and/or microfiltration. By the process, there is produced a calcium-supplemented milk drink having good flavor with no precipitate of calcium salts or being provided with attractive flavor, and being capable of passing through the sterilization process to be prepared into a commercially aseptic state.

9 Claims, No Drawings