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**Hayasawa et al.**

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(54) **PROTEIN HYDROLYZATES, PROCESS FOR PRODUCING THE SAME AND DRINKS AND FOODS CONTAINING THE PROTEIN HYDROLYZATES**

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(75) Inventors: **Hirotohi Hayasawa, Zama (JP); Yoshitaka Tamura, Zama (JP); Hiroshi Miyakawa, Zama (JP); Toshikazu Shichino, Zama (JP); Yasushi Kawaguchi, Zama (JP); Hirokatsu Kanehara, Zama (JP)**

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(73) Assignee: **Morinaga Milk Industry Co., Ltd., Tokyo (JP)**

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(\* ) Notice: Subject to any disclaimer, the term of this patent is extended or adjusted under 35 U.S.C. 154(b) by 310 days.

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*Primary Examiner*—Leslie Wong

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(74) *Attorney, Agent, or Firm*—Nixon & Vanderhye P.C.

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(57) **ABSTRACT**

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A protein hydrolysate comprising at least two types of peptides, characterized in that the rate of hydrolysis of protein is from 30 to 45%, the number average molecular weight is 300 or less, and the ratio of a weight average molecular weight to the number average molecular weight is greater than 1 and 2 or less, has excellent emulsifiability, and antigenicity thereof is low enough to be used for people who has predisposition to allergic diseases. This protein hydrolysate is obtained by hydrolysis of a protein starting material to a rate of hydrolysis in the range of 30 to 45%, and then bringing it into contact simultaneously or separately with two types of porous synthetic adsorbent respectively having an average pore radius of 2 to 8 nm and an average pore radius of 20 to 30 nm, the total surface area of the two porous synthetic adsorbents being in a range of 300 to 3000 m<sup>2</sup> per 1 g (protein equivalent) of the obtained protein hydrolysate, and recovering the non-adsorbed component.

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(52) **U.S. Cl.** ..... **426/34; 426/42; 426/55; 426/56; 426/580; 426/656; 426/657**

(58) **Field of Search** ..... **426/34, 42, 55, 426/56, 580, 656, 657, 478**

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**2 Claims, No Drawings**