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Girsh

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[54] HYPOALLERGENIC MILK PRODUCTS FROM NATURAL AND/OR SYNTHETIC COMPONENTS AND PROCESS OF MAKING

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[*] Notice: The portion of the term of this patent subsequent to Feb. 16, 2010 has been disclaimed.

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Related U.S. Application Data

[63] Continuation-in-part of Ser. No. 562,777, Aug. 3, 1990, Pat. No. 5,064,674, which is a continuation-in-part of Ser. No. 297,451, Jan. 13, 1989, Pat. No. 4,954,361.

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[52] **U.S. Cl.** **426/580**; 426/491; 426/583; 426/585; 426/656; 426/660; 426/801

[58] **Field of Search** 426/491, 580, 583, 585, 426/656, 660, 801

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[57] **ABSTRACT**

A hypoallergenic milk which has the flavor and smell of natural whole mammalian milk. The hypoallergenic milk is formed by combining a mixture of mineral salts approximately the mineral content of milk, carbohydrate and hypoallergenic protein. Hypoallergenic fat, vitamins and other components are optionally added to meet the minimum daily nutritional requirements for milk. The ingredients are ultrafiltered either separately or in combination as needed to remove allergenic molecules.

165 Claims, No Drawings