

of less than or equal to about 1 kDa to pass there-through.

142. A process according to claim 141 wherein said filtration permeate is substantially free of protein of animal origin as determined by the substantial absence of protein bands upon sodium dodecyl sulfate polyacrylamide gel electrophoresis and silver staining.

143. A process according to claim 136 wherein the carbohydrate component comprises deproteinized lactose.

144. A process according to claim 136 wherein the hypoallergenic protein component is selected from the group consisting of amino acids and polypeptides which are derived from milk protein.

145. A process according to claim 144 wherein the hypoallergenic protein component is selected from the group consisting of amino acids and polypeptides which are derived from lactalbumin.

146. A process according to claim 136 wherein hypoallergenic fat is added to the carbohydrate component prior to filtering, the filtration permeate, or both.

147. A process according to claim 146 wherein the hypoallergenic fat is selected from the group consisting of deproteinized butter, vegetable oil and combinations thereof.

148. A process according to claim 136 wherein said amino acids, polypeptides, or both, are derived from at least one component selected from the group consisting of casein, soy flour and lactalbumin.

149. A process according to claim 136 wherein hypoallergenic milk chocolate prepared with hypoallergenic milk is added to the carbohydrate component prior to filtering, the filtration permeate, or both.

150. A process according to claim 136 wherein the mixture of mineral salts comprises delactosed whey.

151. A process for making a palatable hypoallergenic milk product comprising:

(a) filtering through a filter which will only allow molecules with a molecular weight less than or equal to about 5 kDa to pass therethrough, the following components, to form a filtration permeate:

(i) a carbohydrate component comprising one or more carbohydrates, and

(ii) a protein component selected from the group consisting of hypoallergenic protein, amino acids, polypeptides and combinations thereof; and

(b) combining the filtration permeate from step (a) with a mineral salt component substantially free of allergenic protein, said mineral salt component comprising mineral content of natural milk to form a hypoallergenic milk product.

152. A process according to claim 151 wherein the filter will allow only molecules with a molecular weight of 3.5 kDa to pass therethrough.

153. A process according to claim 151 wherein said filtration permeate is substantially free of protein of animal origin as determined by the substantial absence of protein bands upon sodium dodecyl sulfate polyacrylamide gel electrophoresis and silver staining.

154. A process according to claim 151 wherein the filter will allow only molecules with a molecular weight of less than or equal to about 2 kDa to pass there-through.

155. A process according to claim 154 wherein said filtration permeate is substantially free of protein of animal origin as determined by the substantial absence of protein bands upon sodium dodecyl sulfate polyacrylamide gel electrophoresis and silver staining.

156. A process according to claim 154 wherein the filter will allow only molecules with a molecular weight of less than or equal to about 1 kDa to pass there-through.

157. A process according to claim 156 wherein said filtration permeate is substantially free of protein of animal origin as determined by the substantial absence of protein bands upon sodium dodecyl sulfate polyacrylamide gel electrophoresis and silver staining.

158. A process according to claim 151 wherein the carbohydrate component comprises deproteinized lactose.

159. A process according to claim 151 wherein the hypoallergenic protein component is selected from the group consisting of amino acids and polypeptides which are derived from milk protein.

160. A process according to claim 159 wherein the hypoallergenic protein component is selected from the group consisting of amino acids and polypeptides which are derived from lactalbumin.

161. A process according to claim 151 wherein hypoallergenic fat is added to the carbohydrate component prior to filtering, the filtration permeate, or both.

162. A process according to claim 161 wherein the hypoallergenic fat is selected from the group consisting of deproteinized butter, vegetable oil and combinations thereof.

163. A process according to claim 151 wherein said amino acids, polypeptides, or both, are derived from at least one component selected from the group consisting of casein, soy flour and lactalbumin.

164. A process according to claim 151 wherein hypoallergenic milk chocolate prepared with hypoallergenic milk is added to the carbohydrate component prior to filtering, the filtration permeate, or both.

165. A process according to claim 151 wherein the mixture of mineral salts comprises delactosed whey.

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