

[54] CONFECTION AND METHOD OF MANUFACTURE

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[58] Field of Search99/19, 57, 134 R

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[57] ABSTRACT

Confection or candy mixes and products having relatively high levels of solubilized protein obtained by using partially delactosed and partially demineralized whey having an ash content of not more than about 6.5 percent in combination with a soluble caseinate.

6 Claims, 1 Drawing Figure