

[54] **FOOD AND THE METHOD OF EXTRACTING THE SAME FROM COLOSTRUM AND MILK**

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[75] Inventors: **Mary E. Collins; Robert A. Collins**,
both of Waukon, Iowa
[73] Assignee: **Impro Products, Inc.**, Waukon, Iowa
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Related U.S. Application Data

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426/491

[58] **Field of Search** 426/580, 583, 41, 431,
426/491, 495, 657; 424/85, 86, 87

[56] **References Cited**

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Primary Examiner—Robert A. Yoncoskie
Attorney, Agent, or Firm—Ira Milton Jones

[57] **ABSTRACT**

This invention provides a new and useful food factor for use as a nutritional supplement for animals, which product comprises whey obtained from colostrum and milk as it comes from selected cows or other ungulates, and containing an active fraction having a molecular weight on the order of 1200 or less.

6 Claims, No Drawings