

[54] MILK REPLACER FOR BAKING
CONTAINING ISOLATED VEGETABLE
PROTEIN

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[75] Inventor: Iue C. Cho, St. Louis, Mo.

Primary Examiner—Robert A. Yoncoskie
Attorney, Agent, or Firm—Virgil B. Hill

[73] Assignee: Ralston Purina Company, St. Louis,
Mo.

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[52] U.S. Cl. 426/583; 426/653;
426/656

[58] Field of Search 426/583, 653, 656, 657

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[57] ABSTRACT

A non-fat milk replacer for baking containing an iso-
lated vegetable protein ingredient is disclosed. The milk
replacer is produced by forming a slurry containing
94-48% by weight dairy whey, 6-52% isolated vegeta-
ble protein, said slurry having a pH of 5.8-7.5 and an
added alkaline earth cation concentration of 0.1 to 2.0%
by weight of the solids. The slurry is heated within a
critically defined temperature range of 190°-230° F. for
a period of time sufficient to partially insolubilize the
protein, followed by cooling and drying of the slurry to
form a non-fat milk replacer which has comparable
baking properties to non-fat dry milk.

13 Claims, No Drawings