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[54] **WHEY PROTEIN HYDROLYSATES AND MIXTURES THEREOF WITH CASEIN AND/OR SOY PROTEIN HYDROLYSATES**

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[58] **Field of Search** 514/8.21; 435/68.1; 426/580, 583, 657, 804; 530/343, 360, 361, 365, 366, 378, 407, 833

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[57] **ABSTRACT**

A whey protein hydrolysate is described which is free of allergenics while preserving the structures susceptible of exerting anticipatory regulations to maximize the tolerance and protein metabolism, and mixtures thereof with casein and/or soy protein hydrolysates. Whey protein hydrolysates according to the invention have an amino acid composition comprising at least 2% by weight of tryptophan, less than 5% by weight of threonine, less than 2.8% by weight of methionine whereby 40 to 60% by weight of the amino acids are in the form of tetra- to decapeptides.

19 Claims, No Drawings