-continued

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( v i ) ORIGINAL SOURCE:
          ( A ) ORGANISM: Synthetic

( i x ) FEATURE:
          ( A ) NAME/KEY: Modified-site
          ( B ) LOCATION: 1
          ( D ) OTHER INFORMATION: /label=1a
                    / note= "glutaryl derivative"

( i x ) FEATURE:
          ( A ) NAME/KEY: Modified-site
          ( B ) LOCATION: 4
          ( D ) OTHER INFORMATION: /label=1b
                    / note= "-p-nitro-anilide derivative"

( x i ) SEQUENCE DESCRIPTION: SEQ ID NO:1:

  Ala Ala Pro Leu
  1


( 2 ) INFORMATION FOR SEQ ID NO:2:

    ( i ) SEQUENCE CHARACTERISTICS:
          ( A ) LENGTH: 4 amino acids
          ( B ) TYPE: amino acid
          ( C ) STRANDEDNESS: single
          ( D ) TOPOLOGY: unknown

    ( i i ) MOLECULE TYPE: peptide

  ( i i i ) HYPOTHETICAL: NO

    ( i v ) ANTI-SENSE: NO

    ( v i ) ORIGINAL SOURCE:
          ( A ) ORGANISM: Synthetic

    ( i x ) FEATURE:
          ( A ) NAME/KEY: Modified-site
          ( B ) LOCATION: 1
          ( D ) OTHER INFORMATION: /label=2a
                    / note= "succinyl derivative"

    ( i x ) FEATURE:
          ( A ) NAME/KEY: Modified-site
          ( B ) LOCATION: 4
          ( D ) OTHER INFORMATION: /label=2b
                    / note= "-p-nitro-anilide derivative"

    ( x i ) SEQUENCE DESCRIPTION: SEQ ID NO:2:

  Ala Ala Pro Met
  1
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We claim:

1. A protein hydrolysate comprising a whey protein hydrolysate obtainable by subjecting a whey protein fraction which is substantially free of proteins having a molecular weight of more than 60,000 to the process comprising the steps of:

(a) heating a solution of said whey protein fraction in water to 43°±4° C. and subjecting said-solution to pepsin prehydrolysis at pH between 2.0 and 3.0;

(b) adjusting the pH of the solution of step a) at a temperature in the range of from 35° to 50° to a pH between 7.0 and 9.0 and submitting said solution to an enzymatic trypsin-chymotrypsin hydrolysis in the presence of a cationic serine endoprotease type 2 elastase; and

(c) pasteurizing the solution of step b), subjecting said solution to an ultrafiltration, and drying the resulting permeate;

in admixture with a hydrolysate of casein of which the glycoprotein fraction has been eliminated.

2. The protein hydrolysate of claim **1**, wherein the whey protein fraction is pasteurized prior to step a).

3. The protein hydrolysate of claim **1**, wherein the whey protein fraction is delactosed prior to step a).

4. The protein hydrolysate of claim **1** wherein the whey protein hydrolysate contains from 40 to 60% by weight of its amino acids in the form of oligopeptides of from 4 to 10 amino acids.

5. The protein hydrolysate of claim **1**, comprising at least 45% by weight of its amino acids in the form of di- to octapeptides.

6. The protein hydrolysate of claim **1**, comprising from 70 to 90% by weight of its amino acids in the form of di- to octapeptides.

7. The protein hydrolysate of claim **6** produced by employing the starting materials a) whey protein substantially free of proteins having molecular weight of more than 60,000 and b) casein of which the glycoprotein fraction has been eliminated in a weight ratio a):b) in the range of from 4:1 to 1:1.