

[54] **ULTRAFILTRATION PROCESS FOR THE RECOVERY OF PROTEINS FROM MILK**

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[57] **ABSTRACT**

A process for isolating a protein fraction from an aqueous solution or suspension containing the said fraction in admixture with other substances, which comprises subjecting the aqueous solution or suspension to ultrafiltration to obtain a retentate, diluting the retentate, subjecting the diluted retentate to at least one further ultrafiltration treatment and recovering a retentate containing the protein fraction.

9 Claims, No Drawings