

- [54] **PROCESS FOR OBTAINING AN ALPHA-LACTALBUMIN ENRICHED PRODUCT FROM WHEY AND USES THEREOF**
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Related U.S. Application Data

- [63] Continuation of Ser. No. 647,069, Sep. 4, 1984, abandoned, which is a continuation of Ser. No. 338,136, Jan. 8, 1982, Pat. No. 4,485,040, which is a continuation of Ser. No. 162,641, Jun. 24, 1980, abandoned.

[30] **Foreign Application Priority Data**

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- [58] **Field of Search** **530/365, 366**

[56] **References Cited**

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[57] **ABSTRACT**

A process of obtaining an α -lactalbumin enriched product from whey of various origins is disclosed. A first ultrafiltration is carried out on unpasteurized raw whey with membranes having cut-off greater than 5,000 (e.g. 50,000) at a pH between 6.3 and 7 (e.g. 6.6) and a temperature between 30° and 60° C. thereby retaining whey proteins. The ultrafiltrate then undergoes a second ultrafiltration with a membrane capable of retaining α -lactalbumin (cut-off about 1,200 and 2,000) which is preferably diafiltration. Depending on whether starting whey is acid whey or sweet whey the resulting product may contain practically no CMP or some (e.g. 25%). The resulting product is useful as a mother’s milk substitute, pharmaceutical, intensive care or therapeutic food, or tryptophan enriched nutrient.

16 Claims, 3 Drawing Figures