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(54) **PROTEIN MATERIAL**

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(58) **Field of Classification Search** 426/46, 426/49, 52, 56; 435/68.1
See application file for complete search history.

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(57) **ABSTRACT**

A method of treating a proteinaceous material having a first concentration of β-conglycinin, the method including combining the proteinaceous material with an enzyme to form a reaction mixture, the reaction mixture initially having a pH of at least about 7.0 standard pH units, allowing the enzyme to hydrolyze β-conglycinin present in the reaction mixture to form a proteinaceous intermediate, and inactivating the enzyme present in the reaction mixture after a reaction period to form a proteinaceous product, the proteinaceous product having a second concentration of β-conglycinin, the second concentration of β-conglycinin being at least 99 percent less than the first concentration of β-conglycinin.

31 Claims, 4 Drawing Sheets