

[72] Inventors **Rudolph H. Ellinger**
New Canaan, Conn.;
Mark G. Schwartz, Yonkers, N.Y.

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[73] Assignee **Stauffer Chemical Company**
New York, N.Y.

[54] **REPLACEMENT OF SODIUM CASEINATE**
23 Claims, No Drawings

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Primary Examiner—Lionel M. Shapiro
Assistant Examiner—D. M. Naff
Attorneys—Paul J. Juettner, Wayne C. Jaeschke and Martin Goldwasser

ABSTRACT: Compositions of dry whey solids and alkali polyphosphates are provided which exhibit functional properties in food compositions as well as nutrient value. The polyphosphate is present in an amount of at least one percent based on protein and the polyphosphate desirably has a P_2O_5 content of 66 percent or greater. These compositions are preferably used as replacement, total or partial for sodium caseinate in nonbutterfat dairy products.