

- [54] **PROCESS OF MAKING A BASE FOR PROTEIN BEVERAGES**
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- [22] Filed: **July 22, 1971**
- [21] Appl. No.: **165,338**

- [52] U.S. Cl. **426/18, 426/44, 426/46, 426/190, 426/212, 426/477**
- [51] Int. Cl. **A231 1/00**
- [58] Field of Search 99/14, 17, 28, 79; 426/18, 426/44, 46

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[57] **ABSTRACT**

An acidified protein beverage rich in nutritional polypeptide value is prepared by (1) forming a slurry of edible protein in water, (2) subjecting said slurry to a pre-hydrolysis, denaturation heat treatment, (3) subjecting said preheated slurry to the hydrolytic action of a proteolytic enzyme to produce water soluble polypeptides, (4) adjusting the pH of the solution to in the range of from about 2.5 to about 6.0 and (5) formulating the solubilized polypeptides into a beverage.

9 Claims, No Drawings