

[54] LOW MANGANESE HIGH PROTEIN RICE FLOUR

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[57] ABSTRACT

A method for preparing high protein rice flour (HPRF) containing low manganese is disclosed wherein essential steps comprise:

- blending rice flour and water at a pH of 3.4 to 4.6;
- separating the insoluble washed rice flour;
- resuspending the washed rice flour and adjusting the suspension to a pH and temperature within the operable range of an alpha-amylase enzyme;
- treating the suspension with an alpha-amylase enzyme for a sufficient time to hydrolyze the starch to 5 to 50 DE content;
- adjusting the treated mixture to a pH of 3.4 to 4.6; and
- the separating rice syrup from low manganese high protein rice flour.

The high protein rice flour contains more than 16% protein, has a manganese content of 50 micrograms or less per gram of protein and is further treated with a proteolytic enzyme to provide a modified low manganese HPRF suitable for use in powdered infant formula.

26 Claims, No Drawings