United States Patent [19]

Girsh

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[54] **HYPOALLERGENIC MILK PRODUCTS AND PROCESS OF MAKING**

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[52] **U.S. Cl.** **426/580**; 426/491; 426/583; 426/585

[58] **Field of Search** 426/491, 580, 583, 585

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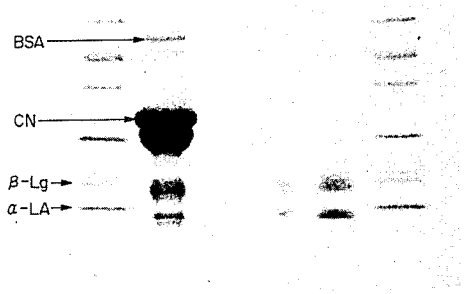
[57] **ABSTRACT**

A hypoallergenic milk which has the flavor and smell of natural whole mammalian milk is disclosed herein. The hypoallergenic milk is preferably made from the ultrafiltrated permeate of cow's milk, which is substantially free of cow's milk protein and fat. The permeate is supplemented with, among other things, hypoallergenic protein and fat to meet the minimum daily nutritional requirements for milk.

25 Claims, 1 Drawing Sheet