

- [54] **WHEY PRODUCT**
- [75] Inventor: **Paul F. Davis, Addison, Ill.**
- [73] Assignee: **Kraftco Corporation, Glenview, Ill.**
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Related U.S. Application Data

- [63] Continuation-in-part of Ser. No. 248,966, May 1, 1972, abandoned, which is a continuation-in-part of Ser. No. 134,505, April 15, 1971, abandoned.

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[51] **Int. Cl.²**..... **A23C 9/00**

[58] **Field of Search** 426/21, 152, 153, 154, 426/185, 186, 227, 330.2, 334, 583, 653, 654, 662

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Primary Examiner—Robert L. Lindsay, Jr.
Assistant Examiner—Peter Chin
Attorney, Agent, or Firm—Fitch, Even, Tabin & Luedeka

[57] **ABSTRACT**

A composition is provided which may be substituted for all or part of the milk solids used in the manufacture of food products. The composition includes whey solids, a proteinaceous material, a calcium source, a phosphate source, and a stabilizing agent. The stabilizing agent is selected from natural or artificial phosphorus containing lipid materials, anionic surface active agents other than fatty acids and the salts of fatty acids and mixtures thereof.

16 Claims, No Drawings