

[54] **WHEY BASED IMITATION MILK COMPOSITIONS**

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Related U.S. Application Data

[63] Continuation-in-part of Ser. No. 361,761, Mar. 25, 1982, Pat. No. 4,397,927, which is a continuation-in-part of Ser. No. 185,534, Sep. 9, 1980, Pat. No. 4,337,278.

[51] Int. Cl.³ **A23C 11/04**

[52] U.S. Cl. **426/583; 426/585; 426/588**

[58] Field of Search **426/580, 583, 585, 588, 426/801**

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[57] **ABSTRACT**

New imitation milk compositions which can be easily dispersed in water to form milk-like beverages having improved properties, such as improved flavor, texture and balance, are prepared by mixing a major portion of a sweet whey base with lesser amounts of a soluble protein, an edible vegetable oil, an added sugar or synthetic sweetner, and a minor amount of other nonfat dry milk solids, the weight ratio of water soluble protein to protein in the whey and the weight ratio of sugar to the lactose in the whey varying within certain specific limits. The nonfat dry milk solids must also be maintained within certain limits. Liquid dispersions, as imitating low-fat skim and whole milk beverages, obtained by dispersing the new compositions in water are also provided.

20 Claims, No Drawings