

[54] **MILK REPLACER FOR CARAMELS**

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Related U.S. Application Data

[63] Continuation of Ser. No. 974,207, Dec. 28, 1978, abandoned, which is a continuation of Ser. No. 859,409, Dec. 12, 1977, abandoned, which is a continuation-in-part of Ser. No. 700,285, Jun. 28, 1976, abandoned.

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A23G 3/32

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426/588; 426/657; 426/660

[58] **Field of Search** 426/583, 580, 588, 660,
426/657

[56] **References Cited**

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[57] **ABSTRACT**

An improved milk replacer for caramels is provided comprising 13.75% to 17.25% whey protein from a whey protein concentrate, 35-45% dry whey solids, and 8-12% sodium caseinate. The milk replacer is an effective dry substitute for the milk solids normally used in preparing high quality caramels. Caramels of equivalent quality are provided.

28 Claims, No Drawings