United States Patent [19]

Chang et al.

[11] **Patent Number: 4,670,267**

[45] **Date of Patent: Jun. 2, 1987**

[54] **FERMENTED-WHEY BUTTER FLAVORING**

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[21] Appl. No.: **724,846**

[22] Filed: **Apr. 18, 1985**

[51] **Int. Cl.**[4] **A23C 21/02;** A23L 1/22

[52] **U.S. Cl.** **426/41;** 426/35; 426/603; 426/613; 426/650

[58] **Field of Search** 426/41, 35, 613, 650, 426/603, 583

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[57] **ABSTRACT**

A butter flavoring composition is prepared by fermenting a sweet-whey medium. The sweet-whey medium comprises water, sweet-whey solids, a biosynthesis-precursor-compound fortifier, and a fatty-compound enriching agent. The sweet-whey medium is pasteurized and then innoculated with a microorganism culture comprising the microorganism *Leuconostoc cremoris.* The innoculated medium is then incubated in a controlled temperature range with agitation and aeration to produce a fermented composition suitable for use as a butter flavoring.

2 Claims, No Drawings