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Girsh

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[54] HYPOALLERGENIC MILK PRODUCTS AND PROCESS OF MAKING

[75] Inventor: Leonard S. Girsh, Melrose Park, Pa.

[73] Assignee: Immunopath Profile, Inc., Huntingdon Valley, Pa.

[*] Notice: The portion of the term of this patent subsequent to Sep. 4, 2007 has been disclaimed.

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Related U.S. Application Data

[63] Continuation of Ser. No. 562,777, Aug. 3, 1990, Pat. No. 5,064,674, which is a continuation-in-part of Ser. No. 297,451, Jan. 13, 1989, Pat. No. 4,954,361.

[51] Int. Cl.[5] A23C 9/15

[52] U.S. Cl. 426/580; 426/491; 426/583; 426/585; 426/656

[58] Field of Search 426/491, 580, 583, 585, 426/656

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Primary Examiner—Jeanette Hunter
Assistant Examiner—Helen Pratt
Attorney, Agent, or Firm—Seidel, Gonda, Lavorgna & Monaco

[57] ABSTRACT

A hypoallergenic milk which has the flavor and smell of natural whole mammalian milk is disclosed herein. The hypoallergenic milk is made from the ultrafiltered permeate of cow's milk, whey , or other milk fraction. The permeate is substantially free of cow's milk protein and fat. The hypoallergenic milk product includes a polypeptide, an amino acid, or a combination of both as an additive. The permeate is supplemented with hypoallergenic protein, and optionally fat, vitamins and minerals to meet the minimum daily nutritional requirements for milk.

60 Claims, No Drawings