

- [54] **PROCESS FOR THE PREPARATION OF A PURIFIED PROTEIN HYDROLYSATE**
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- [58] **Field of Search** **426/7, 41, 49, 52, 656, 426/657, 34, 42, 44, 56, 490, 495**

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- [57] **ABSTRACT**
- The present invention relates to a process in which an aqueous solution of proteins is subjected to hydrolysis, the product of hydrolysis is subjected to a heat treatment to denature the proteins which it contains and, finally, the proteins are eliminated by ultrafiltration. The ultrafiltration permeate constitutes the purified protein hydrolysate.

10 Claims, No Drawings