United States Patent [19]

Dalan et al.

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[54] **PREPARATION OF A SOLUBLE WHEY PROTEIN FRACTION**

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[51] **Int. Cl.**[2] **A23J 1/20**

[58] **Field of Search** 426/364, 491, 187, 583, 426/590, 656; 260/112, 122

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[57] **ABSTRACT**

A soluble whey protein fraction is prepared by a process which comprises adjusting the pH of an aqueous solution containing proteins isolated from whey which are substantially undenatured by heat to a value of 4.4 to 5.0 to form a precipitate, removing the precipitate, separating lipid/protein complexes from the solution and recovering the filtrate containing a soluble whey protein fraction in solution. The fraction is particularly suitable for incorporation in beverages both for protein-enrichment purposes and as a constituent of a clouding agent.

10 Claims, No Drawings