

[54] PHOSPHOPEPTIDES FROM CASEIN-BASED MATERIAL

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[\*] Notice: The portion of the term of this patent subsequent to Nov. 9, 1999 has been disclaimed.

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[58] Field of Search ..... 426/42, 56, 657, 491; 435/69, 272; 260/112.5 R, 113, 115, 119, 120, 177, 128, 131, 140, 144, 145, 147

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[57] ABSTRACT

Phosphopeptides useful as alimentary products or as medicaments are obtained by a method of subjecting phosphocaseinates of monovalent cations or paracasein derived therefrom to enzymatic hydrolysis with at least one proteolytic enzyme that simulates proteic digestion in vivo in the human body, ultrafiltering the resultant hydrolysate with a membrane that retains the enzyme to obtain a permeate containing phosphopeptides and non-phosphorylated peptides, adding to the permeate a bivalent cation salt to form aggregates of the phosphopeptides, subjecting the resultant solution to ultrafiltration with a membrane that retains the phosphopeptide aggregates, and recovering the retained phosphopeptides. The phosphopeptides form salts, which have dietetic uses, with macroelements such as calcium and/or magnesium and/or oligoelements such as iron and zinc.

16 Claims, 2 Drawing Figures