United States Patent [19]

Brog

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[54] **IMITATION MILK**

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[51] **Int. Cl.**[3] **A23C 11/00**

[52] **U.S. Cl.** **426/583;** 426/588; 426/585

[58] **Field of Search** 426/580, 583, 585, 590, 426/801, 588

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Primary Examiner—Jeanette M. Hunter

[57] **ABSTRACT**

An imitation milk composition useful as a beverage containing comprising a 40 to 60% of a sweet whey base combined with lesser amounts 4 to 10% of a soluble casein salt, 5 to 35% of an edible vegetable oil and an added sugar or artifical sweetener. The weight ratio of whey protein to casein salt is approximately 1:1, and the ratio of sugar to lactose in the whey approximately 1:1.

13 Claims, No Drawings