

[54] METHODS FOR CONTROLLING THE VISCOSITY OF PROTEIN HYDROLYSATES

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[\*] Notice: The portion of the term of this patent subsequent to May 26, 2004 has been disclaimed.

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Related U.S. Application Data

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[58] Field of Search ..... 530/407, 300, 344, 350, 530/412, 427; 106/124; 210/681, 687; 252/175, 180

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[57] ABSTRACT

Methods for controlling the viscosity of protein hydrolysates by adjusting their magnesium and calcium content are disclosed. The viscosity may be reduced by adding a pyrophosphate or other precipitating agent to the hydrolysate and then removing the magnesium and/or calcium precipitate that is formed thereby. Alternatively, the viscosity may be increased by adding a magnesium and/or calcium containing source.

2 Claims, No Drawings