

[54] METHOD FOR PREPARING FOOD PRODUCTS FROM A SUSPENSION OF MILK PROTEINS WITH TEXTURIZATION

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[57] ABSTRACT

The method for preparing food products from a hydrous paste comprises the preparation of a suspension on basis of milk proteins followed by texturization: A homogenous mixture prepared from an aqueous casein suspension is formed, with or without serum proteins, with or without at least another ingredient selected from the group comprising glucides, lipids and proteins other than milk proteins. The content of milk proteins of the paste is about 10% to about 45%, the water content about 35% to about 85% and the dry material content at least equal to about 15%. In at least one state of the process including preparation of the suspension, texturization and post-texturization, a thermal treatment is applied at a temperature between about 50° C. and about 150° C. for a time up to about 3 hours, optionally in the presence of added divalent ions.

26 Claims, No Drawings