

[54] SOYBEAN BEVERAGE AND PROCESS

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[*] Notice: The portion of the term of this patent subsequent to Aug. 26, 1992, has been disclaimed.

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Related U.S. Application Data

[63] Continuation-in-part of Ser. No. 374,581, July 6, 1973, Pat. No. 3,901,978, which is a continuation-in-part of Ser. No. 282,499, Aug. 21, 1972, abandoned.

[51] Int. Cl.² A23L 2/02

[52] U.S. Cl. 426/598; 426/508; 426/634; 426/656

[56] References Cited

U.S. PATENT DOCUMENTS

3,901,978 8/1975 Nelson et al. 426/598

OTHER PUBLICATIONS

Hand, Steinkraus, Van Buren et al., "Pilot Plant Studies on Soy Milk," Food Tech., Dec. 1964 pp. 139-142.

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[57] ABSTRACT

A process for preparing a bland, stable, aqueous dispersion of soybeans comprising:

- i. providing enzyme active soybean cotyledons, either intact or subdivided, while maintaining the moisture level thereof within prescribed limits;
- ii. heating said soybean cotyledons sufficiently to inactivate the lipoxidase enzyme contained therein and to partially tenderize said soybean cotyledons;
- iii. further tenderizing said soybean cotyledons until the soybeans exhibit a tenderometer value of between about 16 and about 300 pounds per 100 grams of soybeans on an equivalent whole bean basis; and
- iv. homogenizing an aqueous slurry of said tenderized soybeans, said slurry having a soybean concentration of less than about 20% by weight, in at least one pass through a homogenization zone at a pressure between about 1000 and 10,000 psi at a temperature between about 32° F. and a boiling point of the slurry at the pressure within the homogenizing zone, thereby obtaining a bland, stable soybean dispersion.

37 Claims, No Drawings