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[54] **METHOD FOR REMOVING PHENYLALANINE FROM PROTEINACEOUS COMPOSITIONS, A PRODUCT SO OBTAINED AND USE THEREOF**

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[52] U.S. Cl. **426/2; 426/656**

[58] Field of Search **426/656, 2**

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[57] ABSTRACT

A method for removing phenylalanine from proteinaceous compositions is disclosed wherein the protein contained in the proteinaceous composition is degraded enzymatically with a proteolytic enzyme into a protein hydrolysate. The protein hydrolysate thus obtained is treated with adsorption resin in a column that is eluted with water, the fraction wherefrom phenylalanine has been removed is recovered and salts are removed from the fraction thus recovered. Finally the recovered fraction is concentrated and dried. A palatable proteinaceous composition from which phenylalanine has been removed is also disclosed. This proteinaceous composition is used as a special nutrient preparation or a component of such in the diet of patients suffering from phenylketonuria.

16 Claims, 1 Drawing Sheet