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Brule et al.

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[54] **PHOSPHOPEPTIDES FROM CASEIN-BASED MATERIAL**

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[58] **Field of Search** ..... 426/34, 42, 56, 657, 426/491; 435/68, 69, 272; 424/177; 260/119, 120, 112.5 R

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[57] **ABSTRACT**

Phosphopeptides useful as dietetic aliments, therapeutic nutriments or medicaments are produced by subjecting phosphocaseinates of bivalent cations to enzymatic hydrolysis with at least one proteolytic enzyme capable of substantially reproducing the proteic digestion which occurs in vivo in the human body to produce a hydrolysate containing phosphopeptides and non-phosphorylated peptides, subjecting the resultant hydrolysate to ultrafiltration to obtain a retentate containing the phosphopeptides and proteolytic enzyme and a permeate containing the non-phosphorylated peptides, disaggregating the phosphopeptides in the retentate and subjecting the resultant retentate containing disaggregated phosphopeptides to ultrafiltration to separate the phosphopeptides from the proteolytic enzyme. Salts of the phosphopeptides, which have dietetic uses, may be formed from macroelements such as calcium and/or magnesium and/or from oligoelements such as iron, zinc and copper.

15 Claims, 3 Drawing Figures