

[54] **METHOD OF TREATING VEGETABLE PROTEIN**

[72] Inventors: **Robert L. Hawley**, Webster Groves;
Christopher W. Frederiksen, St. Louis;
Ralph A. Hoer, Ballwin, all of Mo.

[73] Assignee: **Ralston Purina Company**, St. Louis, Mo.

[22] Filed: **Mar. 27, 1967**

[21] Appl. No.: **625,980**

[52] U.S. Cl. **99/17**, 260/123.5

[51] Int. Cl. **A23j 1/14**

[58] Field of Search **99/98**, 17, 64; 260/123.5

[56] **References Cited**

UNITED STATES PATENTS

2,881,159	4/1959	Circle et al.	260/123.5
3,001,875	9/1961	Sair	99/17
3,303,182	2/1967	Sakai et al.	290/123.5

OTHER PUBLICATIONS

John V. Ziemba, Let Soy Protein Work Wonders For You. Food Engineering, May 1966, Vol. 38, No. 5, pp. 82-84, 87-90, 93.

Primary Examiner—A. Louis Monacell
Assistant Examiner—William A. Simons
Attorney—Price, Heneveld, Huizenga & Cooper

[57] **ABSTRACT**

The preparation of a bland flavored, vegetable protein food product, preferably a soy protein food product, having excellent and controlled water dispersibility, by forming a slurry of the protein in water, preferably after separating the carbohydrates, sugars, and other nonproteins from the material, heating the slurried material practically instantaneously to elevated temperatures and severely physically working it, preferably by ejecting the slurry material from a nozzle while injecting steam into it, retaining the slurried material at elevated temperatures and under an elevated positive pressure for a brief, controlled time interval, and then suddenly releasing the pressure, volatilizing some moisture along with entrained, objectionable flavor and odor substances, and thereby causing partial cooling, removing the volatilized products and leaving a slurry of sterilized, bland flavored, highly water dispersible protein material, and then preferably drying the slurry to a bland tasting powder which is highly redispersible.

14 Claims, No Drawings