

[54] **PROCESS FOR PREPARING A DRY, POWDERY MILK PRODUCT**

[75] Inventor: Cor Glas, Tietjerk, Netherlands

[73] Assignee: Centrale Veevoederfabriek "Sloten", Leeuwarden, Netherlands

[21] Appl. No.: 408,570

[22] Filed: Aug. 16, 1982

Related U.S. Application Data

[63] Continuation of Ser. No. 196,429, Oct. 14, 1980, abandoned.

[30] **Foreign Application Priority Data**

Oct. 17, 1979 [NL] Netherlands 7907654

[51] Int. Cl.³ A23C 9/16; A23C 21/06

[52] U.S. Cl. 426/580; 426/2; 426/585; 426/588; 426/583

[58] Field of Search 426/583, 588, 585, 587, 426/2, 580, 801

[56] **References Cited**

U.S. PATENT DOCUMENTS

3,522,054 7/1970 Cavroy et al. 426/588
3,810,765 5/1974 Nagasawa et al. 426/588

FOREIGN PATENT DOCUMENTS

630063 10/1961 Canada 426/588
7806635 12/1978 Netherlands .

Primary Examiner—Raymond N. Jones
Assistant Examiner—George C. Yeung
Attorney, Agent, or Firm—Beveridge, DeGrandi & Kline

[57] **ABSTRACT**

The invention relates to a process for preparing a dry, powdery milk product comprising one or a number of whey products, homogenized fat and at least one caboxylic acid that is soluble in water or in a cold aqueous product, there being no fat separated from the resultant solution after a few days, by homogenizing a fat in a milk liquid, drying the resultant liquid mixture and mixing the resultant dried mixture while forming an end product, at least 25% of the protein in the end product being derived from whey and from product derived from whey, the fat content of the end product is up to 17.5% by weight and at least 0.05% by weight of lecithin, based on the end product, being added. Further, the invention is directed to a process for preparing a liquid milk product by dissolving such a dry powdery milk product in cold water or a cold aqueous product and to a process for feeding mammals with such a liquid milk product.

6 Claims, No Drawings