

Title (en)
A PROCESS FOR PRODUCING BETA-CASEIN ENRICHED PRODUCTS.

Title (de)
VERFAHREN ZUR HERSTELLUNG VON PRODUKTEN MIT HOHEM BETA-KASEINGEHALT.

Title (fr)
PROCEDE DE PREPARATION DE PRODUITS ENRICHIS EN BETA-CASEINE.

Publication
EP 0661927 A4 19960124 (EN)

Application
EP 93919728 A 19930922

Priority
• NZ 9300086 W 19930922
• NZ 24444592 A 19920922

Abstract (en)
[origin: WO9406306A1] The invention relates to a process of extracting a (beta)-casein enriched product and a (beta)-casein depleted product from a casein solids feedstock. The casein feedstock is slurried and cooled to a temperature range of -10 C to 14 C until the desired amount of (beta)-casein has been dissolved and it is then separated from solid (beta)-casein depleted product. For rennet casein feedstock the pH of the slurry is maintained at pH 5.0 - 8.0 while for other casein feedstock a pH of 3.5 to 8.0 may be used. The (beta)-casein enriched product has a number of non-food and food uses including as an additive to infant formulations. The (beta)-casein depleted product can be used for most of the same purposes as the casein feedstock.
[origin: WO9406306A1] The invention relates to a process of extracting a beta -casein enriched product and a beta -casein depleted product from a casein solids feedstock. The casein feedstock is slurried and cooled to a temperature range of -10 DEG C to 14 DEG C until the desired amount of beta -casein has been dissolved and it is then separated from solid beta -casein depleted product. For rennet casein feedstock the pH of the slurry is maintained at pH 5.0 - 8.0 while for other casein feedstock a pH of 3.5 to 8.0 may be used. The beta -casein enriched product has a number of non-food and food uses including as an additive to infant formulations. The beta -casein depleted product can be used for most of the same purposes as the casein feedstock.

IPC 1-7
A23J 1/20; **A61K 38/17**

IPC 8 full level
A23J 1/20 (2006.01); **A61K 38/17** (2006.01); **A61P 3/00** (2006.01); **C07K 14/47** (2006.01); **A61K 38/00** (2006.01)

CPC (source: EP)
A23J 1/202 (2013.01); **A61P 3/00** (2017.12); **C07K 14/4732** (2013.01); **A61K 38/00** (2013.01)

Citation (search report)
• [DX] WO 9200017 A1 19920109 - EURIAL [FR]
• [E] DATABASE WPI Week 9329, Derwent World Patents Index; AN 93-231440
• [X] D.C. JOHNSON, T RICHARDSON: "FRACTIONATION OF MILK CASEINS BY LOW TEMPERATURE ULTRAFILTRATION", JOURNAL OF DAIRY SCIENCE; SUPPLEMENT, vol. 71, no. (1), CHAMPAIGN, ILL., pages 98
• See references of WO 9406306A1

Designated contracting state (EPC)
DE DK FR GB IE NL

DOCDB simple family (publication)
WO 9406306 A1 19940331; AU 4987393 A 19940412; AU 677230 B2 19970417; EP 0661927 A1 19950712; EP 0661927 A4 19960124; JP H08501688 A 19960227

DOCDB simple family (application)
NZ 9300086 W 19930922; AU 4987393 A 19930922; EP 93919728 A 19930922; JP 50799794 A 19930922