

Title (en)

PHYSICAL SEPARATION OF CASEIN AND WHEY PROTEINS

Title (de)

PHYSIKALISCHE TRENNUNG VON CASEIN UND MOLKENPROTEINE

Title (fr)

SEPARATION PHYSIQUE DE CASEINE ET DE PROTEINES DE LACTOSERUM

Publication

**EP 0788313 A4 19980527 (EN)**

Application

**EP 95931468 A 19950915**

Priority

- NZ 9500086 W 19950915
- NZ 26447494 A 19940916

Abstract (en)

[origin: WO9608155A1] The invention uses the capability of microfiltration and ultrafiltration to separate casein and whey proteins from a skim milk starting material. The MF permeate and retentate and the UF permeate and retentate may be separately processed and recombined in part or in total. This enables the predetermination of the composition and functional properties of the resulting dairy products.

IPC 1-7

**A23C 9/14**; **A23C 9/142**; **A23C 21/06**; **A23J 1/20**

IPC 8 full level

**A23C 9/142** (2006.01); **A23J 1/20** (2006.01)

CPC (source: EP)

**A23C 9/1422** (2013.01); **A23J 1/202** (2013.01); **A23J 1/205** (2013.01); **A23C 2210/206** (2013.01)

Citation (search report)

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- See references of WO 9608155A1

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Designated contracting state (EPC)

CH DE DK FR IE LI NL

DOCDB simple family (publication)

**WO 9608155 A1 19960321**; AU 3487595 A 19960329; AU 700748 B2 19990114; EP 0788313 A1 19970813; EP 0788313 A4 19980527; HU T77043 A 19980302

DOCDB simple family (application)

**NZ 9500086 W 19950915**; AU 3487595 A 19950915; EP 95931468 A 19950915; HU 9701952 A 19950915