

Title (en)
DAIRY PRODUCT AND PROCESS

Title (de)
MOLKEREIPRODUKT UND MOLKEREIVERFAHREN

Title (fr)
PRODUIT LAITIER ET PROCÉDÉ ASSOCIÉ

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Application
EP 10825262 A 20101021

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Abstract (en)
[origin: WO2011049472A1] The present invention relates to a foamable composition that comprises calcium-depleted caseinate and whey protein that when hydrated, the protein concentrate can be whipped to produce a foam having (a) good foaming properties, (b) good heat set properties, or (c) good foaming and heat set properties. The invention also relates to a method of making a foam comprising the steps of (1) providing a foamable composition comprising calcium-depleted caseinate and whey protein, (2) hydrating the foamable composition so that the protein concentration in the hydrated foamable composition is about 15 to about 25% w/w, and (3) whipping the hydrated foamable composition to a foam.

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