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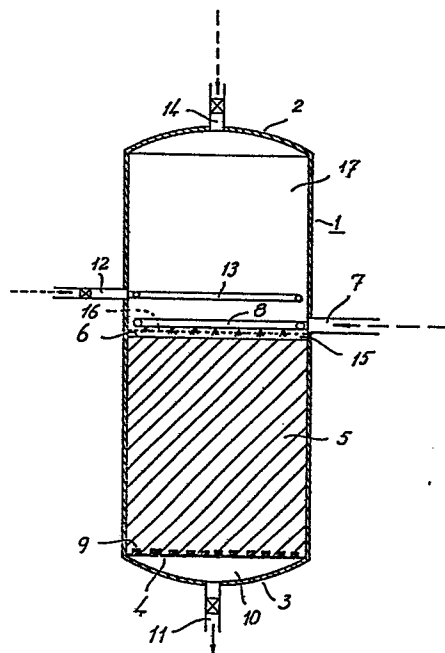
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54 **Process for the manufacture of a sweetener based on milk and a sweetener manufactured according to the process.**

57 A process for the manufacture of a sweetener based on milk, in which lactose is hydrolysed while being transformed to glucose and galactose by means of a strongly acidic cation exchanger having a cross linking degree of between 5 and 10% in a parallel flow of a lactose solution through a fixed bed of the strongly acidic cation exchanger, whereby the hydrolysis is run to a hydrolysing degree of 40–100% at a temperature of 80–150 °C or preferably 90–120 °C and with a flow cycle speed of between 2 and 0,5 bed volumes per hour corresponding a cycle speed of transforming lactose to glucose and galactose of between 0,5 and 2 hours, whereupon the glucose-galactose product thereby obtained is cooled to a temperature of 10–20 °C and is withdrawn for direct use, for being temporarily stored or for being further treated. The dry matter content of the treated lactose is kept at 40 to at least 80% or preferably 50 to 60%. The invention also relates to a sweetener manufactured according to the process.





DOCUMENTS CONSIDERED TO BE RELEVANT			
Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (Int. Cl. 3)
Y	GB-A-1 539 278 (EXPRESS DAIRY FOODS) * Page 1, lines 62-71; claims *	1-14	A 23 L 1/236 C 13 K 1/00
Y	THE AUSTRALIAN JOURNAL OF DAIRY TECHNOLOGY, June 1979, pages 53-59; R.D. MacBEAN et al.: "Heterogeneous acid catalysed hydrolysis of lactose with cation exchange resins" * Page 56; table 2 *	1-14	
A	CHEMICAL ABSTRACTS, vol. 85, 1976, page 393, no. 175740y, Columbus, Ohio, USA; T.O.R. HAGGETT: "The acid catalyzed hydrolysis of lactose using a cation exchange resin" & N.Z.J. DAIRY SCI. TECHNOL. 1976, 11(3), 176-179		TECHNICAL FIELDS SEARCHED (Int. Cl. 3)
A	US-A-4 266 027 (WERNER C. MULLER)		A 23 L C 13 K
A	US-A-2 592 509 (RICHARD J. BLOCK)		
The present search report has been drawn up for all claims			
Place of search THE HAGUE		Date of completion of the search 20-08-1984	Examiner LENSEN H.W.M.
CATEGORY OF CITED DOCUMENTS X : particularly relevant if taken alone Y : particularly relevant if combined with another document of the same category A : technological background O : non-written disclosure P : intermediate document T : theory or principle underlying the invention E : earlier patent document, but published on, or after the filing date D : document cited in the application L : document cited for other reasons & : member of the same patent family, corresponding document			