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(54) **WHEY PROTEIN PRODUCTS**

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(58) **Field of Search** 426/656, 583, 426/657

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(57) **ABSTRACT**

Methods for the production of whey protein dispersions using a two-step heating process are described. A whey protein solution of a predetermined concentration is heated at a first temperature and pH, allowed to cool, and heated at a second temperature and pH. The whey protein solution may be diluted between the first and second heating.

19 Claims, 8 Drawing Sheets