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(54) Title (EN): METHOD FOR PRODUCING NEUTRAL LIQUID PROTEIN BEVERAGE CONTAINING WHEY PROTEIN

(54) Title (FR): PROCÉDÉ DE PRODUCTION D'UNE BOISSON À BASE DE PROTÉINE LIQUIDE NEUTRE CONTENANT UNE PROTÉINE DE LACTOSÉRUM

(54) Title (JA): ホ工一蛋白質を含有する中性液体蛋白質飲料の製造法

(57) Abstract:

(EN): It is still considered necessary to provide a neutral liquid protein beverage which contains whey protein at a relatively high concentration, and in which dispersion of the whey protein in a liquid is stably maintained and phenomena such as gelling, precipitation, and aggregation of the whey protein are unlikely to occur during production and during long term storage. This method is for producing a neutral liquid protein beverage that contains whey protein and that has a pH of 6-8 and a protein content of 1 wt% or more, the method being characterized by adding a powder complex protein material that contains whey protein and vegetable protein and that satisfies a specific requirement.

(FR): L'invention concerne une boisson à base de protéine liquide neutre qui contient une protéine de lactosérum à une concentration relativement élevée et dans laquelle la dispersion de la protéine de lactosérum dans un liquide est maintenue de manière stable et des phénomènes tels que la gélification, la précipitation et l'agrégation de la protéine de lactosérum sont peu susceptibles de se produire pendant la production et durant un stockage à long terme. Le procédé selon l'invention est destiné à produire une boisson à base de protéine liquide neutre qui contient une protéine de lactosérum et qui possède un pH de 6-8 et une teneur en protéines de 1 % en poids ou plus, le procédé étant caractérisé par l'ajout d'un matériau protéique complexe en poudre qui contient une protéine de lactosérum et une protéine végétale et qui satisfait une exigence spécifique.

(JA): ホ工一蛋白質を比較的高濃度に含み、製造時や長期保管中にホ工一蛋白質の凝集、沈澱、ゲル化等の現象が生じにくく、ホ工一蛋白質の液中での分散が安定に維持される中性液体蛋白質飲料の提供が、依然として必要とされている。ホ工一蛋白質及び植物性蛋白質を含み、特定の要件を満たす粉末状複合蛋白質素材を添加することを特徴とする、蛋白質含量が1重量%以上であり、pH 6~8である、ホ工一蛋白質を含有する中性液体蛋白質飲料の製造法。

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