



## LOW FAT, CLEAR, BLAND FLAVORED WHEY PROTEINS

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### The Invention

Novel methods for producing whey protein concentrates with favorable properties are provided. The methods include using chitosan selective precipitation whey pre-treatment, and microfiltration using polymeric membranes. The products obtained using these methods include WPC80 with low fat content, high clarity, low browning potential during storage, and having low levels of volatiles. Compositions and foaming agents obtained using the methods of the present invention are also provided.

### Additional Information

#### For More Information About the Inventors

- [John Lucey](#)

#### Tech Fields

- [Animals, Agriculture & Food : Food ingredients & additives](#)

For current licensing status, please contact Mark Staudt at [mstaudt@warf.org](mailto:mstaudt@warf.org) or 608-960-9845