

What is claimed is:

1. A method for producing at least one high-protein yogurt product, the method comprising the steps of
 - (a) preparing a yogurt milk by adding to the milk at least one protein-
5 containing component selected from the group consisting of at least one casein-containing component, at least one whey protein-containing component, and combinations thereof, to give a whey:casein ratio of from about 20:80 to about 90:10 in the yogurt milk;
 - 10 (b) heat-treating the yogurt milk under pasteurization conditions that maintain at least about 75 percent of the whey protein in its undenatured state; and
 - (c) culturing the yogurt milk with at least one bacterial culture to produce a yogurt product,
- 15 wherein the addition of the at least one protein-containing component results in a total protein content in the yogurt of at least about 12 percent, and the amount and ratio of the protein-containing component that is added to the yogurt milk is adjusted to modulate the viscosity of the yogurt product from about 50 centipoise to about 200,000 centipoise.
- 20 2. The method of claim 1 wherein the protein-containing component is selected from the group consisting of milk, cream, skim milk, WPC, WPI, MPC, MPI, non-fat dry milk (NFDM), UF milk, and combinations thereof.
3. The method of claim 1 wherein the total protein content comprises at least about 12 percent.
- 25 5. The method of claim 1 wherein the total protein content comprises from about 12 percent to about 25 percent.

6. The method of claim 1 wherein at least about 95 percent of the whey protein is in the undenatured state.
7. A yogurt product comprising at least about 12 percent protein, the protein comprising both casein and whey protein, wherein at least about 75 percent of the whey protein is in the undenatured state.
8. The yogurt product of claim 7 wherein the protein comprises at least about 15 percent.
9. The yogurt product of claim 7 wherein at least about 95 percent of the whey protein is in the undenatured state.
10. A yogurt drink comprising at least about 12 percent protein, the protein comprising casein and whey proteins at a ratio of about 1:4, wherein at least about 75 percent of the whey protein is in the undenatured state.
11. A method for making high-protein powdered yogurt, the method comprising the steps of
- (a) preparing a yogurt milk by adding to the milk at least one protein-containing component selected from the group consisting of at least one casein-containing component, at least one whey protein-containing component, and combinations thereof, to give a whey:casein ratio of from about 20:80 to about 90:10 in the yogurt milk, the addition of the at least one protein-containing component producing a total protein content in the yogurt of at least about 12 percent, and the amount and ratio of the protein-containing component that is added to the yogurt milk adjusting the the viscosity of the yogurt product from about 50 centipoise to about 200,000 centipoise;

- (b) heat-treating the yogurt milk under pasteurization conditions that maintain at least about 75 percent of the whey protein in its undenatured state;
- (c) culturing the yogurt milk with at least one bacterial culture to produce a yogurt product; and
- (d) drying the yogurt product to produce a powdered yogurt.

12. A high-protein yogurt powder comprising casein and whey proteins, the powder comprising at least about 12 percent protein, wherein at least about 75% of the whey protein is present as undenatured whey protein.