

What is claimed is:

1. A method for producing at least one shelf-stable yogurt product having a total protein content of at least about 12 percent, the method comprising the steps of
 - 5 (a) preparing a fermentable yogurt milk by adding to milk at least one casein-containing component and/or at least one whey protein-containing component, to give a whey/casein ratio of from about 20:80 to about 90:10 in the fermentable yogurt milk;
 - (b) culturing the fermentable yogurt milk with at least one bacterial
 - 10 culture to produce at least one yogurt product; and
 - (c) aseptically packaging the yogurt product to provide a shelf-stable yogurt product, wherein at least one heat treatment is performed after step (a) and/or step (b) under pasteurization conditions that maintain at least about 75 percent of the whey protein in its undenatured state.
- 15 2. The method of claim 1 wherein the casein-containing component is selected from the group consisting of milk, cream, skim milk, MPC, MPI, non-fat dry milk (NFDM), UF milk, and combinations thereof.
3. The method of claim 1 wherein the whey protein-containing component is selected from the group consisting of milk, cream, skim milk, MPC, MPI, non-fat
- 20 dry milk (NFDM), UF milk, WPC, WPI, and combinations thereof.
4. The method of claim 1 wherein the milk is liquid milk and/or milk powder.
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
- 25 protein is in the undenatured state.

7. The method of claim 1 wherein the shelf-stable high-protein yogurt product is a high-protein yogurt beverage.
8. The method of claim 7 wherein the shelf-stable high-protein yogurt beverage comprises at least about 12 percent protein.
- 5 9. A composition comprising a shelf-stable liquid yogurt comprising at least about 12 percent protein.
10. The composition of claim 9 wherein at least about 75 percent of the whey protein in the beverage is native protein.
11. The composition of claim 9 wherein the liquid yogurt has a viscosity of
10 from about 50 to about 2000 centipoise.

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