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(54) Title: A PROCESS FOR THE PREPARATION OF A HIGH PROTEIN HYDROLYSATE

(57) Abstract: The present invention provides an improved process for the preparation of high protein dietary food containing optimum nutritional composition of amino acids. The novelty of the process lies in the step of producing optimally mixed flour from different oilseed flours by hydrolysing the protein using successive and specific enzymatic reaction to get a final product having optimum desired nutritional composition of amino acids and quality protein.