What is claimed is:

1. A process for producing a homogenized liquid mixed protein allergen composition comprising:

dry blending a dry mixture, wherein the dry mixture comprises protein allergens from 6 to 20 food products and a bulking agent comprising maltodextrin and sucrose;

milling the dry mixture and passing the milled dry mixture through a large screen to obtain a first pass mixture;

milling the first pass mixture and passing the first pass mixture through a small screen to obtain a fine particle mixture with substantially consistent particle size;

mixing the fine particle mixture into water to obtain a hydrated mixture; and

passing the hydrated mixture through a homogenizer to obtain a homogenized liquid mixed allergen composition.

2. The process of claim 1, wherein milling the dry mixture comprises using a rotor speed of 7,500 RPM.

3. The process of claim 1 or 2, wherein milling the first pass mixture comprises using a rotor speed of 7,500 RPM.

4. The process of any one of claims 1-3, wherein the large screen has an opening size of 0.8382 millimeters.

5. The process of any one of claims 1-4, wherein the small screen has an opening size of 0.508 millimeters .

6. The process of any one of claims 1-5, wherein milling the dry mixture and/or milling the first pass mixture further comprises pulsing a vacuum suction through the mill.

7. The process of any one of claims 1-6, wherein the bulking agent comprises a weight ratio of 3:1 maltodextrin and sucrose.

8. The process of any one of claims 1-7, wherein mixing the fine particle mixture into water comprises shear mixing.

9. The process of claim 8, further comprising hydrating the fine particle mixture in the water for 1 hour or more.

10. The process of any one of claims 1-9, further comprising processing the liquid mixed protein allergen mixture at 141.667°C or higher .

11. The process of claim 10, wherein the processing of the liquid mixed protein allergen mixture at 141.667°C or higher occurs after passing the hydrated mixture through the homogenizer.

12. The process of any one of claims 1-11, further comprising shear mixing the homogenized liquid protein allergen mixture with one or more excipients to obtain a shear-mixed homogenized liquid protein allergen mixture.

13. The process of claim 12 wherein the one or more excipients are each selected from the group consisting of: a food safe oil, a polysaccharide, flavoring, and a food safe salt.

14. The process of claim 13, wherein the polysaccharide is gellan gum.

15. The process of claim 13 or 14, wherein the food safe salt is dipotassium phosphate.

16. The process of any one of claims 1-15, further comprising in-line homogenizing the shear-mixed homogenized liquid protein allergen mixture.

17. The process of any one of claims 1-16, wherein one or more additional protein allergens are dry milled separately and optionally mixed with the dry mixture, the first pass mixture, and/or the fine particle mixture.

18. A liquid homogenized mixed protein allergen composition comprising:

12 to 16 different protein allergens; maltodextrin; sucrose; oil, and optionally a vitamin, wherein the weight ratio of maltodextrin to sucrose is 3:1.

19. The liquid homogenized mixed allergen composition of claim 18, wherein the vitamin is vitamin D.

20. The liquid homogenized mixed protein allergen composition of claim 19, further comprising gellan gum.

21. A unit dose of 20 mL to 30 mL of a liquid homogenized mixed protein allergen composition comprising: 12 to 16 different protein allergens; maltodextrin; sucrose; oil, and optionally a vitamin, wherein the weight ratio of maltodextrin to sucrose is 3:1.