Peptic and Tryptic Hydrolysis of Native and Heated Whey Protein to Reduce Its Antigenicity. By Kim et al., page 4043. Native and heated (10 min at 100°C) whey protein concentrates (WPC) were incubated at 50°C for 30, 60, 90, and 120 min with 0.1, 0.5, and 1% pepsin and then trypsin on a protein-equivalent basis. Hydrolysis by pepsin and trypsin was greater in heated WPC than in native WPC and was increased with the increasing level of enzymes. Treatment with 1% pepsin followed by 1% trypsin completely removed β-lactoglobulin from hydrolysates of WPC. Complete removal of β-lactoglobulin from WPC may further increase its utilization in infant formulas.