A stabilizer-free, palatable low-carbohydrate milk product with 90 to 250 kJ/100 g, and with essentially all of the original milk calcium retained, and all of the original milk proteins, and a process for manufacturing such a milk product, wherein a milk product is adjusted to pH 7.0 to 9.5 prior to ultrafiltration; nanofiltration of the permeate; and mixing of the nanofiltration permeate and part of the ultrafiltration retentate and water; whereafter pH is adjusted to the normal pH of the milk.

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