

A method of separating natural milk proteins provides for treating a fraction of the milk with a precipitant, separation of the mixture into concentrated natural casein and a fraction that contains the precipitant. An anionic polysaccharide solution is used as a precipitant. The mixture is separated in a centrifuge into a polysaccharide fraction and a milk fraction. The first polysaccharide fraction is used to separate the milk fraction into concentrated casein and another polysaccharide fraction.