

- 14. A nutritional product comprising:
 - a hydrolyzed whey protein source;
 - a source of lipids;
 - a sufficient amount of a stabilizer to reduce serum separation, the stabilizer including high amylose starch and guar gum; and
 - at 1500 Kcals at least 100% of the U.S. RDA of vitamins and minerals.
- 15. The nutritional product of claim 10 wherein the product includes carrageenan.
- 16. The nutritional product of claim 10 wherein the carbohydrate source comprises approximately 40 to about 60% of the caloric content.
- 17. A nutritional product comprising:
 - a hydrolyzed whey protein source;
 - a source of lipids; and
 - a sufficient amount of a stabilizer to reduce serum separation, the stabilizer including high amylose starch and guar gum, the high amylose starch comprising at least approximately 50% amylose.
- 18. The nutritional product of claim 10 wherein the product is designed to be an enteral product.

- 19. The nutritional product of claim 10 including xanthan.
- 20. A method of stabilizing an enteral solution comprising the steps of adding to an enteral solution a stabilizing amount of high amylose starch and guar gum, wherein high amylose starch and guar gum as a total comprise approximately 2.25% to about 7.50% of the total caloric content.
- 21. A method of stabilizing an enteral solution comprising the steps of adding to an enteral solution a stabilizing amount of high amylose starch and guar gum, wherein high amylose starch comprises approximately 2.0% to about 6.5% of the total caloric content.
- 22. A method of stabilizing an enteral solution comprising the steps of adding to an enteral solution a stabilizing amount of high amylose starch and guar gum, the guar gum comprises 0.25% to about 1.0% of the total caloric content.
- 23. A method of stabilizing an enteral solution comprising the steps of adding to an enteral solution a stabilizing amount of high amylose starch and guar gum, the high amylose starch comprises at least approximately 50% by weight amylose.

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