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(54) **STABILISER SYSTEM FOR LIQUID NUTRITIONAL COMPOSITIONS**

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(58) **Field of Classification Search** 426/330.3, 426/654, 590

See application file for complete search history.

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(57) **ABSTRACT**

A liquid nutritional composition includes partially hydrolysed protein, fat and from 0.1 to 10 grams per liter of an emulsifier with a hydrophilic lipophilic balance value of less than 5, from 0.1 to 10 grams per liter of an emulsifier with a hydrophilic lipophilic balance value of more than 5 and from 0.01 to 20 grams per liter of a low amylose starch is shown.

12 Claims, No Drawings