

[54] NUTRIENT FAT EMULSION 3,169,094 2/1965 Wretlind..... 424/312

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[57] ABSTRACT

An aqueous mixture of fat, carbohydrate and amino acids is emulsified with the aid of long-chain fatty acid or its basic amino acid salt and egg-yolk phospholipids. Egg-yolk phospholipids is employed in an amount of 0.05 to 0.3 g per g of fat. Moreover, long-chain fatty acid or its basic amino acid salt is employed in an amount of 0.02 to 3.0 g per g of phospholipids. The emulsification is carried out under a pressure of more than 300 kg/cm². A stable nutrient fat emulsion in which fat particles have the average diameter of less than 0.5 μ is obtained.

11 Claims, No Drawings