

[54] NUTRITIONALLY BALANCED SINGLE FOOD COMPOSITION AND METHOD OF PRODUCTION

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[57] ABSTRACT

There is provided a single nutritionally balanced food composition for oral ingestion and producing low residues and diminished stoolings for use with patients having abnormal catabolic states. The composition comprises a water soluble or suspendible, essentially undenatured protein obtained from the ultra-filtration of whey and containing beta lactoglobulin, alphalactalbumin, immunoglobulins, and serum albumin; and medium-chain triglycerides of predominately 6 to 10 carbon atoms in the fatty acid chain. The composition will also include digestable carbohydrates, e.g. dextrose, sucrose, corn syrup solids, etc., and a food grade emulsifier. The composition can provide up to three calories per cubic centimeter of solution that can be drip fed and has a low osmolarity. The composition has a Protein Efficiency Ratio (PER) which is at least 3.1 and more usually 3.2. The protein is essentially bland to the taste and the composition therefore may be flavored as desired. The composition may be provided in a dried or reconstituted form of either low viscosity for tube-feeding and sipping or high viscosities for simulated foods, e.g. custards, puddings, candies, fillings for sandwich cookies, et cetera.

25 Claims, No Drawings