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Kohno et al.

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(54) **COMPOSITION FOR DIMINISHING
NEUTRAL FAT IN BLOOD**

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See application file for complete search history.

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(57) **ABSTRACT**

The present invention provides a neutral fat reducing composition which reduces a blood neutral fat safely and efficiently, and whose active ingredient is a soybean protein containing 50% or more of a 7S globulin fractionated from a soybean protein and 0.2% or less of phytate based on the proteins. Its effect is further enhanced by removing a oil-body-associated protein and reducing a chloroform methanol-extractable oil fraction.

6 Claims, No Drawings