

[54] **BLAND AMINO ACID COMPOSITIONS**

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[57] **ABSTRACT**

A dietary composition for supplying nitrogen nutrition is provided comprising at least one individual amino acid and an effective quantity of oil of ginger sufficient to reduce the particularly intense and obnoxious taste of the amino acids when dispersed in water. The oil of ginger uniquely interacts organoleptically to reduce the amino acid intensity without itself producing an intense ginger flavor note. The composition is suitable for being dispersed in water to obtain a beverage or may be combined with thickening agents and dispersed in water to obtain a dietary pudding. In a preferred embodiment, other nutrients such as carbohydrates, fats, vitamins and edible mineral sources are added to produce a nutritionally complete dietary composition and moderate quantities of nonginger flavoring material are added to produce an organoleptically pleasing food product.

20 Claims, No Drawings