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# United States Patent [19]

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**Kvamme**

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[54] **HIGH ACID SYSTEM NUTRITIONAL FORMULATIONS**

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### Related U.S. Application Data

[63] Continuation of Ser. No. 809,852, Dec. 18, 1991, abandoned, which is a continuation of Ser. No. 608,072, Nov. 1, 1990, abandoned.

[51] **Int. Cl.<sup>6</sup>** ..... **A23L 2/00**

[52] **U.S. Cl.** ..... **426/590; 426/599; 426/72; 426/73; 426/74; 426/262; 426/330.3; 426/330.5**

[58] **Field of Search** ..... **426/599, 590, 426/72-74, 262, 330.3, 330.5**

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[57] **ABSTRACT**

Improved nutritional formulations based on the total formulation calories, of about 40 to 90% of calories as carbohydrates, about 2 to 30% of calories as protein, about 0 to 35% of calories as fat, and about 0 to 17% of calories as fiber. The formulations may also contain 100% of U.S. RDA of vitamins and minerals. The formulations have a high acid (low pH) content (e.g., pH 3.5-3.9). The formulations may be carbonated or non-carbonated. The formulations are preferably used as an oral nutritional supplement providing about 1.0 calorie/ml.

**17 Claims, No Drawings**