

[54] MEAL REPLACEMENT COMPOSITION

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[57] ABSTRACT

A dry nutritious food composition adapted for mixing with water to form an aqueous dispersion having a pleasing palatable taste with improved filling characteristics which is useful as a total meal replacement and which contains protein selected from the group consisting of casein, calcium caseinate, sodium caseinate and non-fat milk solids, lipids, carbohydrates and non-degradable vegetable fiber in the form of cellulose gum and cellulose gel and containing added vitamins, trace minerals and flavoring agents.

4 Claims, No Drawings