

molecular weight less than unmodified pectin and greater than 3,300.

2. The nutritional composition of claim 1 wherein said partially hydrolyzed pectin has a peak molecular weight of 8,000 or greater.

3. The nutritional composition of claim 1 wherein said partially hydrolyzed pectin has a peak molecular weight of between 8,000 and 500,000.

4. The nutritional composition of claim 1 wherein said partially hydrolyzed pectin has a peak molecular weight of between 10,000 and 200,000.

5. The nutritional composition of claim 1 wherein said partially hydrolyzed pectin has a peak molecular weight of between 15,000 and 100,000.

6. The nutritional composition of claim 1 wherein said partially hydrolyzed pectin has a viscosity of less than 10 cp.

7. The nutritional composition of claim 3 wherein said partially hydrolyzed pectin has a viscosity of less than 6 cp.

8. The nutritional composition of claim 1 wherein the amount of partially hydrolyzed pectin is about 0.1 g to about 20 g per 100 kcal of total composition.

9. The nutritional composition of claim 1 wherein the amount of partially hydrolyzed pectin is about 0.25 g to about 10 g per 100 kcal of total composition.

10. The nutritional composition of claim 1 wherein the amount of partially hydrolyzed pectin is about 0.4 g to about 3 g per 100 kcal of total composition.

11. The nutritional composition of claim 1 wherein the amount of component (a) is about 1 g to about 10 g per 100 kcal of total composition, the amount of component (b) is about 5 g to about 20 g per 100 kcal of total composition, the amount of component (c) is about 0.5 g to about 6 g per 100 kcal of total composition, and the amount of component (e) is about 0.25 g to about 10 g per 100 kcal of total composition.

12. The nutritional composition of claim 1 wherein the amount of component (a) is about 2 g to about 6 g per 100 kcal of total composition, the amount of component (b) is about 7.5 g to about 15 g per 100 kcal of total composition, the amount of component (c) is about 2 g to about 5.5 g per 100 kcal of total composition and the amount of component

(e) is about 0.4 g to about 3 g per 100 kcal of total composition.

13. The composition of claim 1 further comprising water and having a Brookfield viscosity of about 2 cp to about 100 cp.

14. A nutritionally complete composition comprising (a) a nitrogen source; (b) a non-fiber carbohydrate source; (c) a lipid source; (d) vitamins and minerals; and (e) a fiber system comprising (i) partially hydrolyzed pectin having a peak molecular weight less than unmodified pectin and greater than 3,300, and (ii) an insoluble fiber.

15. The nutritional composition of claim 14 wherein the amount of component (a) is about 2 g to about 6 g per 100 kcal of total composition, the amount of component (b) is about 7.5 g to about 15 g per 100 kcal of total composition, the amount of component (c) is about 2 g to about 5.5 g per 100 kcal of total composition, and the amount of component (e) is about 0.4 g to about 3 g per 100 kcal of total composition.

16. The nutritional composition of claim 14 wherein said insoluble fiber is oat hull fiber, soy fiber or a mixture thereof.

17. The nutritional composition of claim 14 wherein component (e) comprises about 45 to about 55 weight % of component (i) and about 45 to about 55 weight % of component (ii) and wherein component (ii) is oat hull fiber, soy fiber or a mixture thereof.

18. The nutritional composition of claim 14 wherein said partially hydrolyzed pectin has a peak molecular weight of between 10,000 and 200,000.

19. The nutritional composition of claim 14 wherein said partially hydrolyzed pectin has a peak molecular weight of between 15,000 and 100,000.

20. A nutritionally complete composition comprising (a) a nitrogen source; (b) a non-fiber carbohydrate source; (c) a lipid source; (d) vitamins and minerals; and (e) a fiber system comprising (I) partially hydrolyzed pectin having a peak molecular weight less than unmodified pectin and greater than 3,300, and (II) at least one non-fermentable fiber.

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