

# United States Patent [19]

## Rule

[11] Patent Number: **4,614,663**

[45] Date of Patent: **Sep. 30, 1986**

[54] **FAT COMPOSITIONS**

[75] Inventor: **Arthur W. T. Rule**, Westbourne,  
Near Emsworth, England

[73] Assignee: **John Wyeth & Brother Ltd.**,  
Maidenhead, England

[21] Appl. No.: **730,269**

[22] Filed: **May 3, 1985**

### Related U.S. Application Data

[63] Continuation of Ser. No. 619,868, Jun. 12, 1984, abandoned.

### [30] Foreign Application Priority Data

Jun. 24, 1983 [GB] United Kingdom ..... 8317248

[51] Int. Cl.<sup>4</sup> ..... **A23D 5/00**

[52] U.S. Cl. .... **426/601; 426/607;**  
426/613; 426/801

[58] Field of Search ..... 426/601, 607, 585, 801,  
426/613

### [56] References Cited

#### U.S. PATENT DOCUMENTS

2,659,676 11/1953 Howard ..... 426/801 X

3,542,560 11/1970 Tomarelli et al. .  
3,649,295 3/1972 Bernhart .  
4,216,236 8/1980 Müller et al. .... 426/801 X  
4,282,265 8/1981 Theuer ..... 426/607

#### FOREIGN PATENT DOCUMENTS

2067587 7/1981 United Kingdom .

*Primary Examiner*—Robert Yoncoskie

*Attorney, Agent, or Firm*—Arthur G. Seifert

#### [57] ABSTRACT

The invention relates to novel, edible fat-containing food products adapted for human infant nutrition containing a novel fat composition. The fat composition comprises (a) palm oil; (b) an oil selected from olive oil and oleic oil; (c) an oil selected from coconut oil, babassu oil and palm kernel oil; (d) an oil selected from soybean oil, corn oil, sunflower seed oil, cotton seed oil and safflower oil, and, if desired, (e) up to 2% calculated on the weight of the fat composition, of a lecithin such as soy lecithin. The amounts of the oils are so chosen that the composition contains defined quantities of linoleic acid, oleic acid, lauric and myristic acids and palmitic and stearic acids.

**9 Claims, No Drawings**