

- [54] **NUTRITIONAL FAT SUITABLE FOR ENTERAL AND PARENTERAL PRODUCTS**
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- [52] **U.S. Cl.** 514/552; 514/558; 514/560; 426/607
- [58] **Field of Search** 514/552, 558, 560; 260/410.7; 426/607

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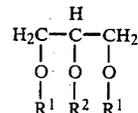
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[57] **ABSTRACT**

A nutritional fat suitable for enteral and parenteral products is disclosed. This fat consists essentially of from about 50 to 100% by weight triglycerides having the formula:



wherein each R¹ group is selected from n-heptanoyl, n-octanoyl, n-nonanoyl, n-decanoyl and n-undecanoyl groups; and the R² groups comprise from 0 to about 90% saturated acyl groups selected from n-heptanoyl, n-octanoyl, n-nonanoyl, n-decanoyl, n-undecanoyl, lauroyl, myristoyl, palmitoyl, stearoyl and mixtures thereof; from 0 to about 90% oleoyl groups; from about 10 to 100% linoleoyl groups; and from 0 to about 10% linolenoyl groups.

10 Claims, No Drawings