

Chemical Corporation, Bridgewater, N.J. 08807) and acetylated monoglycerides (MYVACET 9-08) as per the invention and compared to three lots of control product containing dextrinized OSA modified starch used as a sole emulsifier. The inventive products contained 60% as much starch as the control. Solids were maintained constant by adding 24 DE corn syrup solids. Acetylated monoglycerides were added at a level of 0.066% w/w, based on the total weight of reconstituted formula. The quantity of powder that did not disperse when shaken for 5 seconds or 15 seconds in a baby bottle was measured. The shaken product was poured through a fine screen and after blotting the quantity of insoluble material was weighed.

TABLE 11

Amount of Insoluble Material in Hypoallergenic Infant Formula Powder after Reconstitution of 27 g powder in 180 ml water		
	Five (5) Second Shake	Fifteen (15) Second Shake
Intact starch and acetylated monoglycerides powder INVENTION	3.39	1.04
Control powder, lot 1	4.43	2.46
Control powder, lot 2	6.45	3.48
Control powder, lot 3	4.16	2.06

Product prepared using the intact OSA modified starch and acetylated monoglycerides had less insoluble material after 5 and 15 second shakes and/or exhibited improved mixability. Free oil associated with a poor or unstable emulsion can contribute to poor wetting and/or mixability of fat containing powders. These results unexpectedly demonstrate that inventive product containing intact OSA modified starch and acetylated monoglycerides has a superior emulsion when compared to a product using OSA modified starch as a sole emulsifier.

That which is claimed is:

1. An elemental diet composition comprising: (a) a protein source selected from the group consisting of extensively hydrolyzed protein, free amino acids, short-chain peptides, or a mixture thereof; (b) a lipid source; (c) a carbohydrate source; and (d) an effective amount of an emulsifying system

comprising OSA modified starch and an acetylated monoglyceride emulsifier to provide a commercially acceptable stable formulation.

2. A composition according to claim 1 wherein said OSA modified starch is intact.

3. A composition according to claim 2 wherein said protein comprises an extensively hydrolyzed protein having at least about 75% of peptides with a molecular weight of less than 1000 Daltons.

4. A composition according to claim 3 wherein said carbohydrate comprises at least about 50 weight percent of glucose polymers having a degree of polymerization of from 3 to 7, said glucose polymer weight percent based on the total weight of said carbohydrate.

5. A composition according to claim 4 wherein said composition has a pH level of between about 5 to about 6 and said glucose polymers are in the form of corn syrup solids comprising at least about 70 weight percent of said carbohydrate.

6. An elemental diet composition comprising: (a) a protein source selected from the group consisting of extensively hydrolyzed protein, free amino acids, short-chain peptides, or a mixture thereof; (b) a lipid source; (c) a carbohydrate source comprising at least about 70 weight percent glucose polymers having a degree of polymerization of from 3 to 7; and (d) an emulsifying system consisting essentially of OSA modified starch and an acetylated monoglyceride emulsifier.

7. A composition according to claim 6 wherein said composition has a pH level of less than about 6 and greater than about 5.

8. A composition according to claim 7 wherein said OSA modified starch is intact.

9. An elemental diet composition comprising protein selected from the group consisting of extensively hydrolyzed proteins, amino acids, peptide fragments or mixtures thereof; a carbohydrate source; a lipid source and an effective amount of an emulsifying system consisting essentially of an OSA modified starch and an acetylated monoglyceride emulsifier to provide a commercially acceptable stable formulation.

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