



(12) **United States Patent**
McEwen et al.

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(54) **ELEMENTAL ENTERAL NUTRITIONAL PRODUCT**

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Related U.S. Application Data

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(58) **Field of Search** 424/757; 514/2, 514/21, 23; 426/72, 648, 654, 656, 657, 658

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(57) **ABSTRACT**

The present invention is directed to an elemental liquid nutritional product useful for providing nutrition to a patient having a malabsorption condition by enterally feeding to the patient a nutritionally effective amount of the liquid nutritional products of the present invention. One nutritional product of the present invention includes a protein system in which at least 65 w/w % of said proteins have a molecular weight of less than 5,000 daltons. The proteins system includes soy protein hydrolysate, and partially hydrolyzed caseinate. The preferred products further include a structured lipid formed from marine oil and medium chain triglyceride oil. Palatability of elemental nutritional products has been improved by keeping caloric density in a range from 0.60 kcal/ml to about 1.05 kcal/ml and incorporating sufficient amounts of selected palatability enhancers.

36 Claims, No Drawings