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## EXAMPLE 12

Examples 1 to 7 are repeated, except that 190,00 grams of glutamine hydrolyzate is utilized instead of 133,258 grams of glutamine hydrolyzate. Similar results are obtained.

## EXAMPLE 13

Examples 1 to 7 are repeated, except that 115,000 grams of amino acid blend is utilized instead of 81,791 grams of amino acid blend. Similar results are obtained.

## EXAMPLE 14

Examples 1 to 7 are repeated, except that 460 grams of polyglycerol ester is utilized instead of 281 grams. Similar results are obtained.

## EXAMPLE 15

Examples 1 to 7 are repeated, except that 80 grams of polyglycerol ester is utilized instead of 281 grams. Similar results are obtained.

## EXAMPLE 16

Examples 1 to 7 are repeated, except that polyglycerol ester is not utilized. Creaming out occurs in the liquid food compositions in Examples 3, 5, and 7.

## EXAMPLE 17

Examples 1 to 7 are repeated, except that the vitamin-mineral premix is not utilized. Similar results are obtained in Examples 2 to 7: creaming out does not occur and glutamine does not convert to glutamate.

## EXAMPLE 18

Examples 1 to 7 are repeated, except that the soybean oil (fat) is not utilized. Similar results are obtained in Examples 2 to 7: creaming out does not occur and glutamine does not convert to glutamate.

## EXAMPLE 19

Examples 1 to 7 are repeated, except that the maltrin is not utilized. Similar results are obtained in Examples 2 to 7: creaming out does not occur and glutamine does not convert to glutamate.

## EXAMPLE 20

Examples 1 to 7 are repeated, except that the choline chloride is not utilized. Similar results are obtained in Examples 2 to 7: creaming out does not occur and glutamine does not convert to glutamate.

Having described my invention in such terms as to enable those skilled in the art to understand and practice it, and having identified the presently preferred embodiments thereof, I claim:

1. A liquid food composition comprising:

- a) water;
- b) free amino acids;
- c) peptide bonded glutamine;
- d) triglycerides having an alkyl group comprising from 6 to 26 carbon atoms;
- e) a carbohydrate; and
- d) a polyglycerol ester of a fatty acid,

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said composition being essentially free of creaming after standing for one month at room temperature.

2. The composition of claim 1, wherein said composition comprises 0.5% by weight peptide bonded glutamine.

3. The composition of claim 1, wherein said composition comprises at least about 1.5% by weight peptide bonded glutamine.

4. The composition of claim 1, wherein said composition comprises 0.5 to 8.0% by weight peptide bonded glutamine.

5. The composition of claim 1, further comprising starch.

6. The composition of claim 1, further comprising starch selected from the group consisting of potato starch, rice starch, tapioca starch, and combinations thereof.

7. The composition of claim 1, wherein said carbohydrate is selected from the group consisting of corn syrup solids, trisaccharides, tetrasaccharides, pentasaccharides, hexasaccharides, dextrose, fructose, sucrose, maltose and combinations thereof.

8. The composition of claim 1, wherein said composition comprises 5% to about 48% by weight carbohydrate.

9. The composition of claim 1, said composition being essentially free of glutamate after standing for one month at room temperature.

10. The composition of claim 1, wherein said composition comprises 0.01% to 15% by weight triglycerides.

11. The composition of claim 1, wherein said composition comprises 0.005% to 0.25% by weight polyglycerol ester.

12. The composition of claim 1, wherein said polyglycerol ester is selected from the group consisting of diglycerol esters, triglycerol esters, tetraglycerol esters and combinations thereof.

13. The composition of claim 1, further comprising lecithin.

14. The composition of claim 1, further comprising carrageenan.

15. A method of making a liquid food composition comprising:

combining

- a) water,
- b) free amino acids,
- c) peptide bonded glutamine,
- d) triglycerides having an alkyl group comprising from 6 to 26 carbon atoms,
- e) a carbohydrate, and
- d) a polyglycerol ester of a fatty acid,

said composition being essentially free of creaming after standing for one month at room temperature.

16. A method of treating an individual comprising: delivering a liquid food composition to the stomach of the individual, said composition comprising

- a) water,
- b) free amino acids,
- c) peptide bonded glutamine,
- d) triglycerides having an alkyl group comprising from 6 to 26 carbon atoms,
- e) a carbohydrate, and
- d) a polyglycerol ester of a fatty acid,

said composition being essentially free of creaming after standing for one month at room temperature.

17. The method of claim 16, wherein said liquid food composition is delivered to said individual through an enteral feeding tube.