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[54] LIQUID NUTRITIONAL PRODUCT

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[58] Field of Search **426/804, 93, 482**

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[57] ABSTRACT

A liquid nutritional product comprising a fat source and a dietary fiber system. The dietary fiber system as a whole comprises by weight: (a) 5% to 50% dietary fiber which is both soluble and fermentable, 5% to 20% dietary fiber which is both soluble and non-fermentable, and 45% to 80% dietary fiber which is both insoluble and non-fermentable. Less than 10% of the total calories in the product comprise saturated fatty acids, no more than 10% of the total calories in the product comprises polyunsaturated fatty acids, and the ratio of the n-6 to n-3 fatty acids in the product being in the range of 2 to 10. Preferably the dietary fiber which is both soluble and fermentable is gum arabic; the fiber which is both soluble and non-fermentable is sodium carboxymethylcellulose, and the fiber which is both insoluble and non-fermentable is oat hull fiber.

22 Claims, No Drawings