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[54] **PHYSICAL STABILITY IMPROVEMENT OF LIQUID NUTRITIONAL PRODUCTS**

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Related U.S. Application Data

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[58] **Field of Search** 514/54; 536/52, 114; 424/439; 426/520, 654, 658

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[57] **ABSTRACT**

There is disclosed liquid nutritionals with improved physical stability. The nutritionals are pourable yet able to hold minerals in suspension without sedimentation or sag. The invention comprises the use of iota-carrageenan of a concentration of between 50–1500 parts per million. The nutritional may also comprise kappa carrageenan at a concentration of less than 25% of the total concentration of iota- and kappa-carrageenan. There is further disclosed a method for preparing the liquid nutritional through the use of ultra-high temperature heat treatment.

21 Claims, No Drawings