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Masson

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[54] **NUTRITIONAL COMPOSITION AND A PROCESS FOR ITS PRODUCTION**

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[52] **U.S. Cl.** **426/602; 426/656; 426/658; 514/938**

[58] **Field of Search** **426/602, 607, 800, 801, 426/658, 656; 514/938**

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[57] **ABSTRACT**

A nutritional composition in the form of an oil-in-water emulsion containing an amino acid source and a glucide is stabilized by the presence of a combination of kappa-carrageenan and xanthan gum. The composition is prepared by mixing a colloidal solution containing an amino acid source and a glucide with an oil-in-water emulsion. The stabilizers may be incorporated into the composition by adding them to the colloidal solution prior to mixing the solution with the emulsion or by adding them after mixing the colloidal solution with the emulsion. The composition also may be sterilized.

22 Claims, No Drawings