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(54) **CALORICALLY DENSE NUTRITIONAL COMPOSITION**

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(57) **ABSTRACT**

An enteral composition and method for providing nutrition to metabolically stressed patients. The enteral composition has an energy density of about 1.4 to 1.8 kcal/ml. The enteral composition includes a protein source providing 15% to 20% of the energy of the composition, a lipid source, and a carbohydrate source. The enteral composition has a ratio of non-protein calories per gram of nitrogen of at least about 90:1.

14 Claims, No Drawings