CLAIMS

What is claimed is:

1. The use of ~~A method for stimulating at least one type of innate immune cell in a human comprising administering to the human~~ a nutritional composition comprising:

a) a fat or lipid source;

b) a protein source; ~~and~~

c) lactoferrin produced by a non-human source, wherein the lactoferrin has at least 48% homology with the amino acid sequence AVGEQELRKCNQWSGL at the HLf (349-364) fragment,

~~such that administration of the nutritional composition stimulates at least one type of innate immune cell selected from the group consisting of macrophages, neutrophils, dendritic cells, and combinations thereof,~~

wherein the lactoferrin is present at a level of 70 mg/100 kcal to 220 mg/100 kcal,

for the manufacture of a nutritional composition to stimulate at least one type of innate immune cell selected from the group consisting of macrophages, neutrophils, dendritic cells, and combinations thereof.

2. The ~~method~~ use according to claim 1, wherein the nutritional composition is to be administered to an infant or a child.

3. The ~~method~~ use according to claim 1, wherein the fat or lipid source is present at a level of ~~about~~ 3 g/100 kcal to ~~about~~ 7 g/100 kcal.

4. The ~~method~~ use according to claim 1, wherein protein source is present at a level of ~~about~~ 1 g/100 kcal to ~~about~~ 5 g/100 kcal.

~~5. The method according to claim 1, wherein the lactoferrin is present at a level of at least about 10 mg/100 kcal.~~

~~6. The method according to claim 5, wherein the lactoferrin is present at a level of about 70 mg/100 kcal to about 220 mg/100 kcal.~~

~~7~~5. The ~~method~~ use according to claim 1, wherein the lactoferrin is selected from the group consisting of non-human lactoferrin, human lactoferrin produced by a genetically modified organism, and combinations thereof.

~~8~~6. The ~~method~~ use according to claim 1, wherein the lactoferrin is stable and remains active at a pH of from 4.6 to 7 and a temperature of from 65°C to 120°C ~~under conditions under which human lactoferrin becomes unstable or inactive~~.

~~9~~7. The ~~method~~ use according to claim ~~8~~6, wherein the nutritional composition has been subject to pasteurization conditions.

~~10. The method according to claim 1, wherein the nutritional composition further comprises a prebiotic composition comprising a compound selected from the group consisting of galactooligosaccharide, polydextrose, and combinations thereof.~~

~~11~~8. The ~~method~~ use according to claim 1, wherein the nutritional composition comprises ~~about~~ 0.5 mg/100 kcal to ~~about~~ 5 mg/100 kcal of iron, including iron bound to lactoferrin.

~~12~~9. The ~~method~~ use according to claim 1, wherein the nutritional composition further comprises ~~about~~ 5 mg/100 kcal to ~~about~~ 100 mg/100 kcal of at least one source of long chain polyunsaturated fatty acids.

~~13~~10 The ~~method~~ use according to claim 1, further comprising the step of administering at least one probiotic.