CLAIMS

What is claimed is:

1. An nutritional composition comprising:

   a carbohydrate source,

   a protein source, and

   a lipid source comprising milk fat globules formed from an enriched lipid fraction derived from milk, wherein the milk fat globules comprise trans-fatty acids at level of from 0.2 g to 5.2 g per 100 kcal of nutritional composition, branched chain fatty acids at a level of from 0.2 g to 11.5 g per 100 kcal of nutritional composition, conjugated linoleic acid at a level of from 0.4 g to 0.8 g per 100 kcal of nutritional composition, and cholesterol at a level of from 10 mg to 400 mg per 100 kcal of nutritional composition.

2. The nutritional composition of claim 1, wherein the average diameter of the milk fat globules range is at least about 2 μm.

3. The nutritional composition of claim 2, wherein the average diameter of the milk fat globules range is in the range of 2 μm to 13 μm.

4. The nutritional composition of claim 3, wherein the average diameter of the milk fat globules range is in the range of 3 μm to 6 μm.

5. The nutritional composition of claim 1, wherein the specific surface area of the milk fat globules range is in the range of 0.9 m^2/g to 3 m^2/g.

6. The nutritional composition of claim 1, wherein the milk fat globules comprise at least one phospholipid.

7. The nutritional composition of claim 1, further comprising DHA.

8. The nutritional composition of claim 1, further comprising at least one probiotic.

9. The nutritional composition of claim 1, further comprising at least one prebiotic.

10. The nutritional composition of claim 1, wherein the nutritional composition is an infant formula.

11. A nutritional composition, comprising per 100 kcal:

    (i) between 6 g and 22 g of a carbohydrate source;

    (ii) between 1 g and 7 g of a protein source;

    (iii) between 1 g and 10.3 g of a lipid source, wherein the lipid source comprises an enriched lipid fraction derived from milk, the enriched lipid fraction comprising milk fat globules, wherein the milk fat globules

comprise from 0.1 g to 8 g of saturated fatty acids per 100 kcal of nutritional composition.

12. A method of promoting lipid digestion in a pediatric subject comprising providing a nutritional composition comprising a carbohydrate source, a protein source, and a lipid source, wherein the lipid source comprises an enriched lipid fraction derived from milk and produced by a fractionation procedure wherein the enriched lipid fraction comprises milk fat globules, wherein the milk fat globules comprise trans-fatty acids at level of from 0.2 g to 5.2 g per 100 kcal of nutritional composition, branched chain fatty acids at a level of from 0.2 g to 11.5 g per 100 kcal of nutritional composition, conjugated linoleic acid at a level of from 0.4 g to 0.8 g per 100 kcal of nutritional composition, and cholesterol at a level of from 10 mg to 400 mg per 100 kcal of nutritional composition.
13. The method of claim 13, wherein the average diameter of the milk fat globules range is at least about 2 μm.
14. The method of claim 14, wherein the average diameter of the milk fat globules range is in the range of 2 μm to 13 μm.
15. The method of claim 15, wherein the average diameter of the milk fat globules range is in the range of 3 μm to 6 μm.
16. The method of claim 13, wherein the specific surface area of the milk fat globules range is in the range of 0.9 m^2/g to 3 m^2/g.
17. The method of claim 13, wherein the milk fat globules comprise at least one phospholipid.

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What is claimed is:

1. An nutritional composition comprising:

   a carbohydrate source,

   a protein source, and

   a lipid source comprising milk fat globules formed from an enriched lipid fraction derived from milk, wherein the milk fat globules comprise trans-fatty acids at level of from 0.2 g to 5.2 g per 100 kcal of nutritional composition, branched chain fatty acids at a level of from 0.2 g to 11.5 g per 100 kcal of nutritional composition, conjugated linoleic acid at a level of from 0.4 g to 0.8 g per 100 kcal of nutritional composition, and cholesterol at a level of from 10 mg to 400 mg per 100 kcal of nutritional composition.

2. The nutritional composition of claim 1, wherein the average diameter of the milk fat globules range is at least about 2 μm.

3. The nutritional composition of claim 2, wherein the average diameter of the milk fat globules range is in the range of 2 μm to 13 μm.

4. The nutritional composition of claim 3, wherein the average diameter of the milk fat globules range is in the range of 3 μm to 6 μm.

5. The nutritional composition of claim 1, wherein the specific surface area of the milk fat globules range is in the range of 0.9 m^2/g to 3 m^2/g.

6. The nutritional composition of claim 1, wherein the milk fat globules comprise at least one phospholipid.

7. The nutritional composition of claim 1, further comprising DHA.

8. The nutritional composition of claim 1, further comprising at least one probiotic.

9. The nutritional composition of claim 1, further comprising at least one prebiotic.

10. The nutritional composition of claim 1, wherein the nutritional composition is an infant formula.

11. A method of promoting lipid digestion in a pediatric subject comprising providing a nutritional composition comprising a carbohydrate source, a protein source, and a lipid source, wherein the lipid source comprises an enriched lipid fraction derived from milk and produced by a fractionation procedure wherein the enriched lipid fraction comprises milk fat globules, wherein the milk fat globules comprise trans-fatty acids at level of from 0.2 g to 5.2 g per 100 kcal of nutritional composition, branched chain fatty acids at a

level of from 0.2 g to 11.5 g per 100 kcal of nutritional composition, conjugated linoleic acid at a level of from 0.4 g to 0.8 g per 100 kcal of nutritional composition, and cholesterol at a level of from 10 mg to 400 mg per 100 kcal of nutritional composition.

12. The method of claim 11, wherein the average diameter of the milk fat globules range is at least about 2 μm.

13. The method of claim 12, wherein the average diameter of the milk fat globules range is in the range of 2 μm to 13 μm.

14. The method of claim 13, wherein the average diameter of the milk fat globules range is in the range of 3 μm to 6 μm.

15. The method of claim 11, wherein the specific surface area of the milk fat globules range is in the range of 0.9 m^2/g to 3 m^2/g.

16. The method of claim 11, wherein the milk fat globules comprise at least one phospholipid.