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(54) Title: METHODS FOR REDUCING MICROBIAL CONTAMINATION OF DRYBLENDED POWDERED NUTRITIONAL COMPOSITIONS

(57) Abstract: Disclosed are methods of preparing dryblended powdered nutritional compositions including at least one dry ingredi-
ent that has undergone a microbial inactivation heat treatment sufficient to inactivate microbes present therein. The heat treatment al-
lows for incorporation of the dry ingredient into the dryblended powdered nutritional composition without risk of substantial micro-
bial contamination of the composition, and further, without substantially altering the physical and functional properties of the dry in-
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