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Christina Josephina Antonia Maria; Bronland 20, 6708
WH Wageningen (NL).

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(74) Agent: FRIESLANDCAMPINA IP DEPARTMENT;
Bronland 20, 6708 WH Wageningen (NL).

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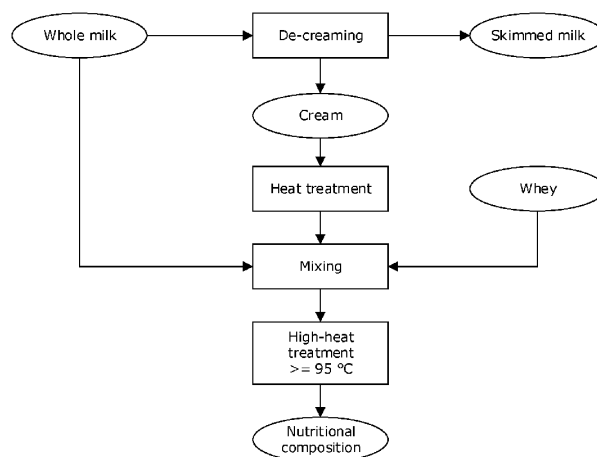
(71) Applicant: FRIESLANDCAMPINA NEDERLAND
B.V. [NL/NL]; Stationsplein 4, 3818 LE Amersfoort (NL).

(72) Inventors: SCHUTEN, Henricus Johannes; Bronland 20,
6708 WH Wageningen (NL). KRAMER, Timo; Bronland
20, 6708 WH Wageningen (NL). TIMMER-KEETELS,

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(54) Title: PROCESS FOR THE PREPARATION OF A NUTRITIONAL COMPOSITION

Figure 1



(57) Abstract: Process for the preparation of a liquid nutritional composition comprising protein, carbohydrate, and fat, comprising the steps of a. obtaining ingredients milk and one or more ingredient milk fraction selected from the group consisting of skimmed milk, whey, and milk fat; b. mixing the ingredients of a. to obtain a liquid nutritional composition; and C. optionally add lactose as an additional ingredient during mixing step b. or to the liquid nutritional composition as obtained in step b.; wherein the milk and the liquid nutritional composition are each individually not heated to a temperature of higher than 90°C; characterised in that the liquid nutritional composition and/or the milk is UV-C germicidal treated.

[Continued on next page]

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