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(54) Title: EMULSIFIED FOOD PRODUCT CONTAINING EGG PROTEIN AND IRON

(57) Abstract: This invention relates to an emulsified food product and a process for preparing an emulsified food product. In particular, the invention relates a shelf-stable emulsified food product comprising: oil and/or fat, which contains at least 0.5 wt% omega-3 fatty acids per total of the emulsified food product; 0.05 to 5.0 wt% egg protein per total emulsified food product; and at least 10 ppm iron ions per total emulsified food product; wherein the food product contains no EDTA (ethylenediaminetetraacetic acid). Preferred are egg yolk proteins such as phosvitin and livetin.

