

**PERSONALIZED PEDIATRIC NUTRITION PRODUCTS COMPRISING
HUMAN MILK OLIGOSACCHARIDES**

TECHNICAL FIELD

[0001] The present disclosure relates to personalized nutritional compositions for
5 pediatric subjects, wherein the nutritional composition can include one of three distinct
profiles of human milk oligosaccharides (HMOs). The present disclosure also provides
methods for providing nutritional compositions to pediatric subjects comprising
determining the HMOs present (or that would be present) in a pediatric subject's
mother's breast milk, and providing to the pediatric subject a nutritional composition
10 comprising an HMO profile that corresponds to that found in the mother's breast milk,
or that would have been found in the mother's breast milk, for example, if the mother is
unable to produce breast milk or has chosen not to breast feed.

BACKGROUND

[0002] Exclusive breast feeding during the first six months after birth is
15 recommended by the World Health Organization (WHO) and efforts are made to
support and promote breast feeding amongst mothers worldwide. Important
components of breast milk are human milk oligosaccharides (HMOs). They are
composed of a core of galactose, glucose, N-acetyl-glucosamine and can be modified
with fucose and sialic acid. HMOs play many roles including inhibiting the adhesion of
20 pathogenic bacteria epithelial surfaces and in establishing gut microbiota.

[0003] The HMO-composition of human breast milk varies based on, *e.g.*, stage of
lactation and genetics. Differences in HMO-profiles may have an influence on the
biological functioning of breast milk. According to a study by Lewis and colleagues,
approximately 50-70% of HMOs are fucosylated, approximately 10-30% are sialylated, ,
25 and less than 10% are neither fucosylated nor sialylated. (Lewis *et al.* (2015) MICROBIOME
3:13.) The mother's secretor status, which is defined by the expression and activity of
specific fucosyltransferase enzymes in the lactating mammary gland, and Lewis type
determine the specific fucosylation pattern of HMOs present in breast milk. Secretors
have higher absolute amounts of sialylated sugars and higher relative amounts of sugars
30 that are neither fucosylated nor sialylated. (*Id.*) Breast milk from Le(a-b+)-secretors,

Le(a+b)-non-secretors and Le(a-b)-secretors/-non-secretors can be distinguished in view of their structural composition.

[0004] For example, the (α ,2)-fucosyltransferase (FUT2) and (α ,3/4)-fucosyltransferases (FUT3, 4, 5, 6, 7, 9) are responsible for the fucosylation of the HMOs in the mammary glands. The expression of FUT2 and FUT3 depends on the maternal secretor and Lewis type, respectively. Human milk from Le(a-b+)-secretors contains (α 1-2)-, (α 1-3)- and (α 1-4)- fucosylated oligosaccharides. Human milk from Le(a-b)-non-secretors contains (α 1-3)- and (α 1-4)- fucosylated oligosaccharides, but lacks (α 1-2)-fucosylated oligosaccharides. Le(a-b)-secretor-milk contains (α 1-2)- and (α 1-3)-fucosylated oligosaccharides and does not contain (α 1-4)-fucosylated oligosaccharides. Le(a-b)-non-secretor-milk is composed of (α 3)-fucosylated oligosaccharides, but lacks (α 1-2)- as well as (α 1-4)-fucosylated oligosaccharides.

[0005] Gut microbiota development is understood to be initiated by exposure to maternal and environmental bacteria during birth. Further development of gut microbiota is affected by a newborn infant's diet, including the particular composition of HMOs found in a mother's breast milk. For example, secretors produce (α 1-2)-fucosylated oligosaccharides, which have been shown to favor colonization of the gut by certain beneficial bacteria (*e.g.*, *Bifidobacterium*).

[0006] Infant formulas traditionally have not contained HMOs, likely contributing to differences in the microflora of breast fed and formula fed infants. For example, in the breast fed infant, *Bifidobacterium* species dominate among intestinal bacteria, while *Streptococcus* species and *Lactobacillus* species are less common. In contrast, the microflora of formula fed infants is more diverse. The species of *Bifidobacterium* in the stools of breast fed and formula fed infants vary as well. *Bifidobacterium* species are generally considered beneficial bacteria and are known to protect against colonization by pathogenic bacteria. The particular composition of an individual's microflora can affect incidence of infection by pathogenic bacteria, as well as the development of the brain and the immune system.

[0007] Accordingly, there is a need to provide nutritional compositions, such as infant formulas, that provide a pediatric subject with personalized nutrition, providing HMO compositions similar to those in the pediatric subject's mother's breast milk. The

present disclosure addresses this need by providing nutritional compositions to a pediatric subject wherein the HMO composition of the nutritional composition mimics the HMOs present (or that would be present) in a pediatric subject's mother's breast milk.

5 BRIEF SUMMARY

[0008] The present disclosure relates to personalized nutritional compositions for pediatric subjects, wherein the nutritional composition can include one of three distinct profiles of human milk oligosaccharides (HMOs), and, in certain embodiments, one or more of a prebiotic composition comprising galacto-oligosaccharides (GOS) and/or
10 polydextrose (PDX), and/or a probiotic such as *Lactobacillus rhamnosus* GG (LGG). The present disclosure also provides methods for providing nutritional compositions to pediatric subjects comprising determining the HMOs present (or that would be present) in a pediatric subject's mother's breast milk, and providing to the pediatric subject a nutritional composition comprising an HMO profile that corresponds to that found in
15 (or that would be found in) the mother's breast milk.

[0009] The present disclosure provides for a nutritional composition comprising human milk oligosaccharides (HMOs), wherein: (a) about 60-80% of the HMOs are sialylated, about 0-20% are fucosylated, and about 10-30% are neither sialylated or fucosylated; (b) about 20-40% of the HMOs are sialylated, about 40-60% are fucosylated,
20 and about 10-30% are neither sialylated or fucosylated; or (c) about 10-30% of the HMOs are sialylated, about 10-30% are fucosylated, and about 50-70% are neither sialylated or fucosylated.

[0010] In certain embodiments, (a) about 70% of the HMOs are sialylated, about 10% are fucosylated, and about 20% are neither sialylated or fucosylated; or (b) about 30% of
25 the HMOs are sialylated, about 50% are fucosylated, and about 20% are neither sialylated or fucosylated; or (c) about 20% of the HMOs are sialylated, about 20% are fucosylated, and about 60% are neither sialylated or fucosylated.

[0011] The HMOs useful in the present compositions include, but are not limited to, 2'-fucosyllactose (2FL), 3'-fucosyllactose (3FL), 3'sialyllactose (3SL), 6'sialyllactose (6SL),
30 lacto-N-biose (LNB), lacto-N-neotetraose (LnNT), lacto-N-tetraose (LNT), or any combination thereof. Precursors of HMOs, such as sialic acid, fucose, or a combination

thereof, also may be included in the present compositions. In certain embodiments, the HMOs are present at a concentration ranging from about 0.005 g/100 kcal to about 1 g/100 kcal of the nutritional composition.

[0012] Compositions of the present disclosure may also include, in some embodiments, a source of long chain polyunsaturated fatty acids, such as docosahexaenoic acid (DHA) and/or arachidonic acid (ARA), a source of a β -glucan (such as a β -1,3-glucan), lactoferrin, or any combination thereof.

[0013] The present disclosure further provides, in certain embodiments, a nutritional composition comprising: (i) a protein source, (ii) a lipid source, (iii) a carbohydrate source, (iv) a prebiotic, and (v) a probiotic. The prebiotic can comprise polydextrose and/or galactose, which in certain embodiments is provided in a ratio ranging from about 1:4 to about 4:1 by weight. In certain embodiments, the polydextrose is present in an amount ranging from about 0.1 g/100 kcal to about 0.5 g/100 kcal and/or the galacto-oligosaccharide is present in an amount ranging from about 0.1 g/100 kcal to about 1.0 g/100 kcal.

[0014] The probiotics disclosed herein can be non-viable or viable, and in certain embodiments include, but are not limited to, a *Lactobacillus* species (e.g., *Lactobacillus rhamnosus* GG). In certain embodiments, the probiotic is present in an amount ranging from about 1×10^5 cfu/100 kcals to about 1.5×10^{10} cfu/100 kcals.

[0015] In certain embodiments, the composition comprises per 100 kcal (i) between about 1 g and about 7 g of a protein source, (ii) between about 1 g and about 10 g of a lipid source, (iii) between about 6 g and about 22 g of a carbohydrate source, and (iv) between about 0.005 g and about 1 g of the HMOs. In certain embodiments, the composition comprises (v) between about 0.1 g and 1.0 g of a galacto-oligosaccharide, (vi) between about 0.1 g and about 0.5 g of polydextrose, and/or (vii) between about 1×10^5 cfu to about 1.5×10^9 cfu of *Lactobacillus rhamnosus* GG.

[0016] The disclosure also relates to a method of providing a pediatric subject with a nutritional composition comprising HMOs that correspond to the HMOs that are present in or would be present in the breast milk of the mother of the pediatric subject as determined by at least one of the secretor status and Lewis blood group of the mother of the pediatric subject. In certain embodiments, the method further comprises

determining the secretor status or the Lewis blood group of the mother of the pediatric subject.

- [0017] The disclosure further relates to a method of providing a nutritional composition comprising HMOs to a pediatric subject, the method comprising (1) determining the composition of HMOs that are present in or would be present in the breast milk of the mother of the pediatric subject as determined by the mother's secretor status and/or Lewis blood group, and (2) providing to the pediatric subject a nutritional composition comprising an HMO profile most similar to the composition of HMOs as determined in step (1), wherein the HMO profile is selected from the group consisting of (a) about 60-80% of the HMOs are sialylated, about 0-20% are fucosylated, and about 10-30% are neither sialylated or fucosylated; (b) about 20-40% of the HMOs are sialylated, about 40-60% are fucosylated, and about 10-30% are neither sialylated or fucosylated; and (c) about 10-30% of the HMOs are sialylated, about 10-30% are fucosylated, and about 50-70% are neither sialylated or fucosylated.
- [0018] In certain embodiments, when a pediatric subject's mother has blood type Le(a+ b-) and/or the subject's mother's breast milk contains HMOs having α 1-3, and α 1-4-linked fucosyl residues, the method includes providing to the pediatric subject a composition of HMOs wherein the HMO profile is selected from the group consisting of about 60-80% of the HMOs are sialylated, about 0-20% are fucosylated, and about 10-30% are neither sialylated or fucosylated. In certain embodiments, when a pediatric subject's mother has blood type Le(a- b+) and/or the subject's mother's breast milk contains HMOs having α 1-2, α 1-3 and α 1-4-linked fucosyl residues, the method includes providing to the pediatric subject a composition of HMOs wherein the HMO profile is selected from the group consisting of about 20-40% of the HMOs are sialylated, about 40-60% are fucosylated, and about 10-30% are neither sialylated or fucosylated. In certain embodiments, when a pediatric subject's mother has blood type Le(a- b-) and/or the subject's mother's breast milk contains HMOs having α 1-2 and α 1-3-linked fucosyl residues, but lacks HMOs having α 1-4-linked fucosyl residues, the method includes providing to the pediatric subject a composition of HMOs wherein the HMO profile is selected from the group consisting of about 10-30% of the HMOs are sialylated, about 10-30% are fucosylated, and about 50-70% are neither sialylated or fucosylated.

[0019] The disclosure further relates to a method of preparing a nutritional composition, the method comprising providing a protein source, a lipid source, a carbohydrate source, a prebiotic comprising polydextrose and/or galacto-oligosaccharides, and a probiotic; and providing HMOs, wherein the HMO profile is selected from the group consisting of:

(a) about 60-80% of the HMOs are sialylated, about 0-20% are fucosylated, and about 10-30% are neither sialylated or fucosylated;

(b) about 20-40% of the HMOs are sialylated, about 40-60% are fucosylated, and about 10-30% are neither sialylated or fucosylated; and

(c) about 10-30% of the HMOs are sialylated, about 10-30% are fucosylated, and about 50-70% are neither sialylated or fucosylated.

[0020] In certain embodiments, the HMO profile selected is most similar to the composition of HMOs present in or that would be present in the breast milk of the mother of the pediatric subject as determined by the mother's secretor status and/or Lewis blood group.

[0021] It is to be understood that both the foregoing general description and the following detailed description present embodiments of the disclosure and are intended to provide an overview or framework for understanding the nature and character of the disclosure as it is claimed. The description serves to explain the principles and operations of the claimed subject matter. Other and further features and advantages of the present disclosure will be readily apparent to those skilled in the art upon a reading of the following disclosure.

DETAILED DESCRIPTION

[0022] Reference now will be made in detail to the embodiments of the present disclosure, one or more examples of which are set forth herein below. Each example is provided by way of explanation of the nutritional composition of the present disclosure and is not a limitation. In fact, it will be apparent to those skilled in the art that various modifications and variations can be made to the teachings of the present disclosure without departing from the scope or spirit of the disclosure. For instance, features illustrated or described as part of one embodiment, can be used with another embodiment to yield a still further embodiment.

[0023] Thus, it is intended that the present disclosure covers such modifications and variations as come within the scope of the appended claims and their equivalents. Other objects, features and aspects of the present disclosure are disclosed in or are obvious from the following detailed description. It is to be understood by one of ordinary skill in the art that the present discussion is a description of exemplary embodiments only and is not intended as limiting the broader aspects of the present disclosure.

[0024] "Nutritional composition" means a substance or formulation that satisfies at least a portion of a pediatric subject's nutrient requirements. The terms "nutritional(s)," "nutritional formula(s)," "enteral nutritional(s)," "nutritional composition(s)," and "nutritional supplement(s)" are used interchangeably throughout the present disclosure to refer to liquids, powders, gels, pastes, solids, concentrates, suspensions, or ready-to-use forms of enteral formulas, oral formulas, formulas for infants, formulas for pediatric subjects, formulas for children, growing-up milks and/or formulas for adults, such as women who are lactating or pregnant. In particular embodiments, the nutritional compositions are for pediatric subjects, including infants and children.

[0025] The term "enteral" means through or within the gastrointestinal, or digestive, tract. "Enteral administration" includes oral feeding, intragastric feeding, transpyloric administration, or any other administration into the digestive tract.

[0026] "Pediatric subject" includes both infants and children, and refers herein to a human that is less than thirteen years of age. In some embodiments, a pediatric subject refers to a human subject that is less than eight years old. In other embodiments, a pediatric subject refers to a human subject between about one and about six years of age or about one and about three years of age. In still further embodiments, a pediatric subject refers to a human subject between about 6 and about 12 years of age.

[0027] "Infant" means a subject having an age of not more than about one year and includes infants from about zero to about twelve months. The term infant includes low birth weight infants, very low birth weight infants, and preterm infants. "Preterm" means an infant born before the end of the 37th week of gestation, while "full term" means an infant born after the end of the 37th week of gestation.

[0028] "Child" means a subject ranging in age from about twelve months to about thirteen years. In some embodiments, a child is a subject between the ages of one and

twelve years old. In other embodiments, the terms "children" or "child" refer to subjects that are between about one and about six years old, between about one and about three years old, or between about seven and about twelve years old. In other embodiments, the terms "children" or "child" refer to any range of ages between about 12 months and about 13 years.

[0029] "Children's nutritional product" refers to a composition that satisfies at least a portion of the nutrient requirements of a child. A growing-up milk is an example of a children's nutritional product.

[0030] "Infant formula" means a composition that satisfies at least a portion of the nutrient requirements of an infant. In the United States, the content of an infant formula is dictated by the federal regulations set forth at 21 C.F.R. Sections 100, 106, and 107. These regulations define macronutrient, vitamin, mineral, and other ingredient levels in an effort to simulate the nutritional and other properties of human breast milk.

[0031] The term "growing-up milk" refers to a broad category of nutritional compositions intended to be used as a part of a diverse diet in order to support the normal growth and development of a child between the ages of about 1 and about 6 years of age.

[0032] "Milk-based" means comprising at least one component that has been drawn or extracted from the mammary gland of a mammal. In some embodiments, a milk-based nutritional composition comprises components of milk that are derived from domesticated ungulates, ruminants or other mammals or any combination thereof. Moreover, in some embodiments, milk-based means comprising bovine casein, whey, lactose, or any combination thereof. Further, "milk-based nutritional composition" may refer to any composition comprising any milk-derived or milk-based product known in the art.

[0033] "Nutritionally complete" means a composition that may be used as the sole source of nutrition, which would supply essentially all of the required daily amounts of vitamins, minerals, and/or trace elements in combination with proteins, carbohydrates, and lipids. Indeed, "nutritionally complete" describes a nutritional composition that provides adequate amounts of carbohydrates, lipids, essential fatty acids, proteins,

essential amino acids, conditionally essential amino acids, vitamins, minerals and energy required to support normal growth and development of a subject.

[0034] Therefore, a nutritional composition that is "nutritionally complete" for a preterm infant will, by definition, provide qualitatively and quantitatively adequate
5 amounts of carbohydrates, lipids, essential fatty acids, proteins, essential amino acids, conditionally essential amino acids, vitamins, minerals, and energy required for growth of the preterm infant.

[0035] A nutritional composition that is "nutritionally complete" for a term infant will, by definition, provide qualitatively and quantitatively adequate amounts of all
10 carbohydrates, lipids, essential fatty acids, proteins, essential amino acids, conditionally essential amino acids, vitamins, minerals, and energy required for growth of the term infant.

[0036] A nutritional composition that is "nutritionally complete" for a child will, by definition, provide qualitatively and quantitatively adequate amounts of all
15 carbohydrates, lipids, essential fatty acids, proteins, essential amino acids, conditionally essential amino acids, vitamins, minerals, and energy required for growth of a child.

[0037] As applied to nutrients, the term "essential" refers to any nutrient that cannot be synthesized by the body in amounts sufficient for normal growth and to maintain health and that, therefore, must be supplied by the diet. The term "conditionally
20 essential" as applied to nutrients means that the nutrient must be supplied by the diet under conditions when adequate amounts of the precursor compound is unavailable to the body for endogenous synthesis to occur.

[0038] "Nutritional supplement" or "supplement" refers to a formulation that contains a nutritionally relevant amount of at least one nutrient. For example,
25 supplements described herein may provide at least one nutrient for a human subject, such as a lactating or pregnant female.

[0039] The term "protein equivalent" or "protein equivalent source" includes any protein source, such as soy, egg, whey, or casein, as well as non-protein sources, such as peptides or amino acids. Further, the protein equivalent source can be any used in the
30 art, *e.g.*, nonfat milk, whey protein, casein, soy protein, hydrolyzed protein, peptides, amino acids, and the like. Bovine milk protein sources useful in practicing the present

disclosure include, but are not limited to, milk protein powders, milk protein concentrates, milk protein isolates, nonfat milk solids, nonfat milk, nonfat dry milk, whey protein, whey protein isolates, whey protein concentrates, sweet whey, acid whey, casein, acid casein, caseinate (e.g. sodium caseinate, sodium calcium caseinate, calcium caseinate), soy bean proteins, and any combinations thereof. The protein equivalent source can, in some embodiments comprise hydrolyzed protein, including partially hydrolyzed protein and extensively hydrolyzed protein. The protein equivalent source may, in some embodiments, include intact protein. More particularly, the protein source may include a) about 20% to about 80% of the peptide component described herein, and b) about 20% to about 80 % of an intact protein, a hydrolyzed protein, or a combination thereof.

[0040] The term "protein equivalent source" also encompasses free amino acids. In some embodiments, the amino acids may comprise, but are not limited to, histidine, isoleucine, leucine, lysine, methionine, cysteine, phenylalanine, tyrosine, threonine, tryptophan, valine, alanine, arginine, asparagine, aspartic acid, glutamic acid, glutamine, glycine, proline, serine, carnitine, taurine and mixtures thereof. In some embodiments, the amino acids may be branched chain amino acids. In certain other embodiments, small amino acid peptides may be included as the protein component of the nutritional composition. Such small amino acid peptides may be naturally occurring or synthesized.

[0041] The term "essential amino acid" as used herein refers to an amino acid that cannot be synthesized *de novo* by the organism being considered or that is produced in an insufficient amount, and therefore must be supplied by diet. For example, in some embodiments, where the target subject is a human, an essential amino acid is one that cannot be synthesized *de novo* by a human.

[0042] The term "non-essential amino acid" as used herein refers to an amino acid that can be synthesized by the organism or derived by the organism from essential amino acids. For example, in some embodiments, where the target subject is a human, a non-essential amino acid is one that can be synthesized in the human body or derived in the human body from essential amino acids.

[0043] "Probiotic" means a microorganism with low or no pathogenicity that exerts at least one beneficial effect on the health of the host. An example of a probiotic is LGG.

[0044] In certain embodiments, the probiotic(s) may be viable or non-viable. As used herein, the term "viable", refers to live microorganisms. The term "non-viable" or "non-viable probiotic" means non-living probiotic microorganisms, their cellular components and/or metabolites thereof. Such non-viable probiotics may have been heat-killed or otherwise inactivated, but they retain the ability to favorably influence the health of the host. The probiotics useful in the present disclosure may be naturally-occurring, synthetic or developed through the genetic manipulation of organisms, whether such source is now known or later developed.

[0045] The term "non-viable probiotic" means a probiotic wherein the metabolic activity or reproductive ability of the referenced probiotic has been reduced or destroyed. More specifically, "non-viable" or "non-viable probiotic" means non-living probiotic microorganisms, their cellular components and/or metabolites thereof. Such non-viable probiotics may have been heat-killed or otherwise inactivated. The "non-viable probiotic" does, however, still retain, at the cellular level, its cell structure or other structure associated with the cell, for example exopolysaccharide and at least a portion its biological glycol-protein and DNA/RNA structure and thus retains the ability to favorably influence the health of the host. Contrariwise, the term "viable" refers to live microorganisms. As used herein, the term "non-viable" is synonymous with "inactivated".

[0046] The term "equivalent" or "cell equivalent" refers to the level of non-viable, non-replicating probiotics equivalent to an equal number of viable cells. The term "non-replicating" is to be understood as the amount of non-replicating microorganisms obtained from the same amount of replicating bacteria (cfu/g), including inactivated probiotics, fragments of DNA, cell wall or cytoplasmic compounds. In other words, the quantity of non-living, non-replicating organisms is expressed in terms of cfu as if all the microorganisms were alive, regardless whether they are dead, non-replicating, inactivated, fragmented etc.

[0047] "Prebiotic" means a non-digestible food ingredient that beneficially affects the host by selectively stimulating the growth and/or activity of one or a limited number of

beneficial gut bacteria in the digestive tract, selective reduction in gut pathogens, or favorable influence on gut short chain fatty acid profile that can improve the health of the host.

[0048] "β-glucan" means all β-glucan, including both β-1,3-glucan and β-1,3;1,6-
5 glucan, as each is a specific type of β-glucan. Moreover, β-1,3;1,6-glucan is a type of β-1,3-glucan. Therefore, the term "β-1,3-glucan" includes β-1,3;1,6-glucan.

[0049] All percentages, parts and ratios as used herein are by weight of the total formulation, unless otherwise specified.

[0050] The nutritional composition of the present disclosure may be free or
10 substantially free of any optional or selected ingredients described herein. In this context, and unless otherwise specified, the term "substantially free" means that the selected composition may contain less than a functional amount of the optional ingredient, typically less than 0.1% by weight, and also, including zero percent by weight of such optional or selected ingredient. The compositions described herein may
15 be free or substantially free of any one or more of the following components: protein, lipid, GOS, PDX, prebiotics, LGG, probiotics, DHA, ARA, LCPUFAs, beta glucan (or any specific beta glucan described herein), *etc.*

[0051] All references to singular characteristics or limitations of the present disclosure shall include the corresponding plural characteristic or limitation, and vice versa, unless
20 otherwise specified or clearly implied to the contrary by the context in which the reference is made.

[0052] All combinations of method or process steps as used herein can be performed in any order, unless otherwise specified or clearly implied to the contrary by the context in which the referenced combination is made.

25 [0053] The compositions and methods of the present disclosure, including components thereof, can comprise, consist of, or consist essentially of the essential elements and limitations of the embodiments described herein, as well as any additional or optional ingredients, components or limitations described herein or otherwise useful in nutritional compositions.

[0054] As used herein, the term "about" should be construed to refer to both of the numbers specified in any range. Any reference to a range should be considered as providing support for any subset within that range.

[0055] The term "HMOs" or "human milk oligosaccharides" refers generally to a number of complex carbohydrates found in human breast milk that can be in either acidic or neutral form. In certain embodiments, the HMO is 2'-fucosyllactose (2FL), 3'-fucosyllactose (3FL), 3'sialyllactose (3SL), 6'sialyllactose (6SL), lacto-N-biose (LNB), lacto-N-neotetraose (LnNT), lacto-N-tetraose (LNT), lacto-N-fucopentaose, lacto-N-fucopentaose I, lacto-N-fucopentaose II, lacto-N-fucopentaose III, lacto-N-fucopentaose V, lacto-N-neofucopentaose, lactodifucotetraose, lacto-N-difucohexaose II, lacto-N-neodifucohexaose II, para-lacto-N-neohexaose, 3'sialyl-3fucosyllactose, sialyl-lacto-N-tetraose, or any combination thereof. 3'sialyllactose, 6'sialyllactose contribute sialic acid, which is an important nutrient for brain development and cognitive function. Precursors of HMO, such as sialic acid, fucose, or a combination thereof, also may be included in the present compositions.

[0056] HMOs may be isolated or enriched from milk or produced via microbial fermentation, enzymatic processes, chemical synthesis, or a combination thereof. For example, the HMO disclosed herein may be derived from cow milk, cow colostrum, goat milk, goat colostrum, horse milk, horse colostrum, or any combination thereof.

[0057] HMOs are believed to correlate with the presence of beneficial infant specific *Bifidobacterium* species, such as *B. longum*, *B. infantis*, *B. breve*, and *B. bifidum* in breast fed infants. Accordingly, the compositions and methods described herein can be useful in increasing or maintaining the amount of one or more of *B. longum*, *B. infantis*, *B. breve*, and *B. bifidum* in the gastrointestinal tract (e.g., gut) of the pediatric subject. In certain embodiments, providing to a pediatric subject HMOs similar to those in the mother's breast milk can affect the composition of gastrointestinal bacteria in the pediatric subject, and make the composition of gastrointestinal bacteria more similar to that which would occur if the pediatric subject consumed his mother's breast milk.

[0058] The HMO, in certain embodiments, is present in the compositions in an amount ranging from about 0.005 g/100 kcal to about 1 g/100 kcal. In other embodiments, the HMO may be present in an amount ranging from about 0.01 g/100

kcal to about 1 g/100 kcal, about 0.02 g/100 kcal to about 1 g/100 kcal, about 0.3 g to about 1 g/100 kcal, about 0.1 g/100 kcal to about 0.8 g/100 kcal, or about 0.1 g/100 kcal to about 0.5 g/100 kcal.

[0059] The disclosure also relates to methods for providing a nutritional composition
5 to a pediatric subject, wherein the nutritional composition comprises HMOs that correspond to the HMOs present in or that would be present in the breast milk of the pediatric subject's mother's breast milk, for example, if the mother is unable to or chooses not to breast feed. In certain embodiments, the HMOs present in the pediatric subject's mother's breast milk are determined by the mother's secretor status and/or
10 Lewis blood type.

[0060] The expression of FUT2 and FUT3 depends on the maternal secretor and Lewis type, respectively. Human milk from Le(a-b+)-secretors contains (α 1-2)-, (α 1-3)- and (α 1-4)- fucosylated oligosaccharides. Human milk from Le(a+b-)-non-secretors contains (α 1-3)- and (α 1-4)- fucosylated oligosaccharides, but lacks (α 1-2)-fucosylated
15 oligosaccharides. Le(a-b)-secretor-milk contains (α 1-2)- and (α 1-3)-fucosylated oligosaccharides and does not contain (α 1-4)-fucosylated oligosaccharides. Le(a-b)-non-secretor-milk is composed of (α 3)-fucosylated oligosaccharides, but lacks (α 1-2)- as well as (α 1-4)-fucosylated oligosaccharides.

[0061] The HMOs present in or that would be present in the pediatric subject's
20 mother's breast milk can be determined by any means known in the art. For example, to detect the HMOs present in breast milk, capillary electrophoresis with laser induced fluorescence detection (CE-LIF), combined with mass spectrometry (see, *e.g.*, International Patent Publication No. WO2013/025104). Other methods that can be used to detect the HMOs present in breast milk include High-Performance Anion-Exchange
25 Chromatography and pulsed amperometric detection (HPAE-PAD) (Rothenhöfer *et al.* (2015) JOURNAL OF CHROMATOGRAPHY B 988:106-115) and Mass Spectrometry Nano-LC Chip QTOF-MS (Wu *et al.* (2011) J PROTEOME RES. 10(2):856-868).

[0062] To determine the HMOs that are or would be present in a mother's milk, the mother's secretor status and/or Lewis blood type can be determined. A mother's
30 secretor status is determined by whether she expresses a functional α [1-2]-fucosyltransferase 2 (FUT2) protein. To determine whether a mother expresses a

functional FUT2 protein, DNA can be isolated from a fluid or tissue sample (*e.g.*, saliva, blood or plasma) and genotyped using any means known in the art. For example, gene amplification (*e.g.*, PCR) can be used to identify FUT2 mutations. Exemplary gene mutations include the 428G>A nonsense mutation, the 849G>A nonsense mutation, 385T>G and 571C>T. Other tests known in the art include detecting the presence of A, B and H antigens in a body fluid such as plasma, tears, and saliva. A mother's Lewis blood type can be determined by any means known in the art, including, for example, detecting Le^a and Le^b antibodies in a body fluid such as plasma, tears and saliva.

[0063] In certain embodiments, the compositions disclosed herein can contain one of three HMO profiles which can be administered to a pediatric subject (*i.e.*, an infant or child) to provide the pediatric subject with similar HMOs to those provided or that would have been provided by the pediatric subject's mother's breast milk.

[0064] The present disclosure provides for a nutritional composition comprising human milk oligosaccharides (HMOs), wherein:

(a) about 60-80%, 65-75%, or 68-72% of the HMOs are sialylated, about 0-20%, 1-20%, 5-15%, or 8-12% are fucosylated, and about 10-30%, 15-25%, or 18-22% are neither sialylated or fucosylated; or

(b) about 20-40%, 25-35%, 28-32% of the HMOs are sialylated, about 40-60%, 45-55%, or 48-52% are fucosylated, and about 10-30%, 15-25%, or 18-22% are neither sialylated or fucosylated; or

(c) about 10-30%, 15-25%, or 18-22% of the HMOs are sialylated, about 10-30%, 15-25%, or 18-22% are fucosylated, and about 50-70%, 55-65%, or 58-62% are neither sialylated or fucosylated.

The present disclosure also provides for a kit or packaged product, comprising two or more of the compositions (a) to (c), above and more preferably, all three compositions.

[0065] In certain embodiments,

(a) about 70% of the HMOs are sialylated, about 10% are fucosylated, and about 20% are neither sialylated or fucosylated; or

(b) about 30% of the HMOs are sialylated, about 50% are fucosylated, and about 20% are neither sialylated or fucosylated; or

(c) about 20% of the HMOs are sialylated, about 20% are fucosylated, and about 60% are neither sialylated or fucosylated.

5 [0066] In some embodiments the nutritional compositions include from about 0.01 g/100 kcal to about 0.8 g/100 kcal of sialylated HMO. In other embodiments, the nutritional compositions include from about 0.03 g/100 kcal to about 0.6 g/100 kcal of sialylated HMO. Still in some embodiments, then nutritional compositions include from about 0.04 g/100 kcal to about 0.8 g/100 kcal of sialylated HMO. Still in other
10 embodiments, the nutritional compositions include from about 0.05 g/100 kcal to about 0.6 g/100 kcal of sialylated HMO.

[0067] In some embodiments, the nutritional compositions include from about 0.01 g/100 kcal to about 0.2 g/100 kcal of fucosylated HMO. In some embodiments, the nutritional compositions include from about 0.02 g/100 kcal to about 0.2 g/100 kcal of
15 fucosylated HMO. In some embodiments, the nutritional compositions include from about 0.05 g/100 kcal to about 0.1 g/100 kcal of fucosylated HMO.

[0068] In some embodiments, the nutritional compositions include from about 0.01 g/100 kcal to about 0.5 g/100 kcal of HMO that are neither sialylated nor fucosylated. IN certain embodiments, the nutritional compositions include from about 0.025 g/100 kcal to
20 about 0.5 g/100 kcal of HMO that are neither sialylated nor fucosylated. In other embodiments, the nutritional compositions contain from about 0.25 g/100 kcal to about 0.7 g/100 kcal of HMO that are neither sialylated nor fucosylated. Indeed, in certain embodiments, the majority of the HMO included in the nutritional compositions are neither sialylated nor fucosylated.

25 [0069] In some embodiments, the nutritional composition may be formulated to include a certain weight percentage of HMO based on the total amount of carbohydrates present in the nutritional compositions. Accordingly, in some embodiments the nutritional composition may include from about 0.1 wt% to about 25 wt% HMO based on the total weight of carbohydrates in the nutritional composition. In some
30 embodiments, the nutritional composition includes from about 0.5 wt% to about 25 wt% HMO based on the total weight of carbohydrates in the nutritional composition. In some

embodiments, the nutritional composition includes from about 1 wt% to about 25 wt% HMO based on the total weight of carbohydrates in the nutritional composition. In some embodiments, the nutritional composition includes from about 2 wt% to about 20 wt% HMO based on the total weight of the carbohydrates in the nutritional composition. Still
5 in some embodiments, the nutritional composition includes from about 5 wt% to about 15 wt% HMO based on the total weight of the carbohydrates in the nutritional composition. In some embodiments, the nutritional composition includes from about 8 wt% to about 12 wt% HMO based on the total weight of the carbohydrates in the nutritional composition. Still, in certain embodiments, the nutritional composition is
10 formulated to include from about 0.1 wt% to about 5 wt% of HMO based on the total weight of the carbohydrates in the nutritional composition.

[0070] In certain embodiments, when a pediatric subject's mother has blood type Le(a+ b-) and/or the subject's mother's breast milk contains HMOs having α 1-2, α 1-3, and α 1-4-linked fucosyl residues, the method includes providing to the pediatric subject
15 a composition of HMOs wherein the HMO profile is selected from the group consisting of about 60-80% (*e.g.*, about 70%) of the HMOs are sialylated, about 0-20% (*e.g.*, about 10%) are fucosylated, and about 10-30% (*e.g.*, about 20%) are neither sialylated or fucosylated.

[0071] In certain embodiments, when a pediatric subject's mother has blood type Le(a- b+) and/or the subject's mother's breast milk contains HMOs having α 1-3 and α 1-4-linked fucosyl residues, but lacks HMOs having α 1-2-linked fucosyl residues, the
20 method includes providing to the pediatric subject a composition of HMOs wherein the HMO profile is selected from the group consisting of about 20-40% (*e.g.*, about 30%) of the HMOs are sialylated, about 40-60% (*e.g.*, about 50%) are fucosylated, and about 10-30% (*e.g.*, about 20%) are neither sialylated or fucosylated.
25

[0072] In certain embodiments, when a pediatric subject's mother has blood type Le(a- b-) and/or the subject's mother's breast milk contains HMOs having α 1-2 and α 1-3-linked fucosyl residues, but lacks HMOs having α 1-4-linked fucosyl residues, the
method includes providing to the pediatric subject a composition of HMOs wherein the
30 HMO profile is selected from the group consisting of about 10-30% (*e.g.*, about 20%) of

the HMOs are sialylated, about 10-30% (*e.g.*, about 20%) are fucosylated, and about 50-70% (*e.g.*, about 60%) are neither sialylated or fucosylated.

[0073] The nutritional composition may also contain one or more prebiotics (also referred to as a prebiotic source) in certain embodiments. Prebiotics can stimulate the growth and/or activity of ingested probiotic microorganisms, selectively reduce pathogens found in the gut, and favorably influence the short chain fatty acid profile of the gut. Such prebiotics may be naturally-occurring, synthetic, or developed through the genetic manipulation of organisms and/or plants, whether such new source is now known or developed later. Prebiotics useful in the present disclosure may include oligosaccharides, polysaccharides, and other prebiotics that contain fructose, xylose, soya, galactose, glucose and mannose.

[0074] More specifically, prebiotics useful in the present disclosure may include polydextrose, polydextrose powder, lactulose, lactosucrose, raffinose, gluco-oligosaccharide, inulin, fructo-oligosaccharide, isomalto-oligosaccharide, soybean oligosaccharides, lactosucrose, xylo-oligosaccharide, chito-oligosaccharide, manno-oligosaccharide, aribino-oligosaccharide, sialyl-oligosaccharide, fuco-oligosaccharide, galacto-oligosaccharide, and gentio-oligosaccharides. In some embodiments, the total amount of prebiotics present in the nutritional composition may be from about 0.1 g/100 kcal to about 1.5 g/100 kcal. In certain embodiments, the total amount of prebiotics present in the nutritional composition may be from about 0.3 g/100 kcal to about 1.0 g/100 kcal.

[0075] Moreover, the nutritional composition may comprise a prebiotic component comprising polydextrose ("PDX") and/or galacto-oligosaccharide ("GOS"). In some embodiments, the prebiotic component comprises at least 20% GOS, PDX or a mixture thereof. The nutritional composition may comprise from about 0.1 g/100 kcal to about 5 g/100 kcal of prebiotics, including GOS, PDX, and HMO. In certain embodiments, the nutritional composition may include from about 0.1 g/100 kcal to about 4 g/100 kcal of prebiotics, including GOS, PDX, and HMO.

[0076] The GOS and PDX may be present in a ratio of about 1:9 to about 9:1 by weight. In other embodiments, the GOS and PDX are present in a ratio of about 1:4 to 4:1, or about 1:1. In another embodiment, the ratio of PDX:GOS can be between about

5:1 and 1:5. In yet another embodiment, the ratio of PDX:GOS can be between about 1:3 and 3:1. In a particular embodiment, the ratio of PDX to GOS can be about 5:5. In another particular embodiment, the ratio of PDX to GOS can be about 8:2.

- [0077] In some embodiments, the amount of GOS in the nutritional composition may be from about 0.1 g/100 kcal to about 1.0 g/100 kcal. In another embodiment, the amount of GOS in the nutritional composition may be from about 0.1 g/100 kcal to about 0.5 g/100 kcal. The amount of PDX in the nutritional composition may, in some embodiments, be within the range of from about 0.1 g/100 kcal to about 0.5 g/100 kcal. In other embodiments, the amount of PDX may be about 0.3 g/100 kcal.
- 10 [0078] In a particular embodiment, GOS and PDX are supplemented into the nutritional composition in a total amount of about at least about 0.2 g/100 kcal and can be about 0.2 g/100 kcal to about 1.5 g/100 kcal. In some embodiments, the nutritional composition may comprise GOS and PDX in a total amount of from about 0.6 to about 0.8 g/100 kcal.
- 15 [0079] In some embodiments the nutritional composition comprises a probiotic, and more particularly, *Lactobacillus rhamnosus* GG (LGG, ATCC number 53103). Other probiotics useful in the present nutritional compositions include, but are not limited to, *Bifidobacterium* species such as *Bifidobacterium longum* BB536 (BL999, ATCC: BAA-999), and *Bifidobacterium animalis* subsp. lactis BB-12 (DSM No. 10140) or any combination thereof.
- 20 [0080] In certain embodiments, one or more of the probiotics can be present in the nutritional composition in an amount of from about 1×10^4 cfu/100 kcal to about 1.5×10^{10} cfu/100 kcal or about 1×10^4 cell equivalent/100 kcal to about 1.5×10^{10} cell equivalent/100 kcal. In other embodiments, the nutritional composition comprises one or more of the probiotics in an amount of from about 1×10^6 cfu/100 kcal to about 1×10^9 cfu/100 kcal or about 1×10^6 cell equivalent/100 kcal to about 1.5×10^9 cell equivalent/100 kcal. Still, in certain embodiments, the nutritional composition may include one or more of the probiotics in an amount of from about 1×10^7 cfu/100 kcal to about 1×10^8 cfu/100 kcal or about 1×10^7 cell equivalent/100 kcal to about 1.5×10^8 cell equivalent/100 kcal.
- 25
- 30 The probiotic may be either non-viable or viable.

[0081] In some embodiments, rather than (or in addition to) adding a probiotic to the composition, probiotic functionality is provided by including a culture supernatant from a late-exponential growth phase of a probiotic batch-cultivation process, as disclosed in international published application no. WO 2013/142403, which is hereby incorporated
5 by reference in its entirety. Without wishing to be bound by theory, it is believed that the activity of the culture supernatant can be attributed to the mixture of components (including proteinaceous materials, and possibly including (exo)polysaccharide materials) released into the culture medium at a late stage of the exponential (or "log") phase of batch cultivation of the probiotic. The term "culture supernatant" as used
10 herein, includes the mixture of components found in the culture medium. The stages recognized in batch cultivation of bacteria are known to the skilled person. These are the "lag," the "log" ("logarithmic" or "exponential"), the "stationary" and the "death" (or "logarithmic decline") phases. In all phases during which live bacteria are present, the bacteria metabolize nutrients from the media, and secrete (exert, release) materials into
15 the culture medium. The composition of the secreted material at a given point in time of the growth stages is not generally predictable.

[0082] In an embodiment, a culture supernatant is obtainable by a process comprising the steps of (a) subjecting a probiotic such as LGG to cultivation in a suitable culture medium using a batch process; (b) harvesting the culture supernatant at a late
20 exponential growth phase of the cultivation step, which phase is defined with reference to the second half of the time between the lag phase and the stationary phase of the batch-cultivation process; (c) optionally removing low molecular weight constituents from the supernatant so as to retain molecular weight constituents above 5-6 kiloDaltons (kDa); (d) removing liquid contents from the culture supernatant so as to obtain the
25 composition.

[0083] The culture supernatant may comprise secreted materials that are harvested from a late exponential phase. The late exponential phase occurs in time after the mid exponential phase (which is halftime of the duration of the exponential phase, hence the reference to the late exponential phase as being the second half of the time between the
30 lag phase and the stationary phase). In particular, the term "late exponential phase" is used herein with reference to the latter quarter portion of the time between the lag phase

and the stationary phase of the probiotic (*e.g.*, LGG) batch-cultivation process. In some embodiments, the culture supernatant is harvested at a point in time of 75% to 85% of the duration of the exponential phase, and may be harvested at about 5/6 of the time elapsed in the exponential phase.

5 [0084] In some embodiments, a soluble mediator preparation is prepared from the culture supernatant as described below. Furthermore, preparation of an LGG soluble mediator preparation is described in US 20130251829 and US 20110217402, each of which is incorporated by reference in its entirety. The stages recognized in batch cultivation of bacteria are known to the skilled person. These are the “lag,” the “log” (“logarithmic” or
10 “exponential”), the “stationary” and the “death” (or “logarithmic decline”) phases. In all phases during which live bacteria are present, the bacteria metabolize nutrients from the media, and secrete (exert, release) materials into the culture medium. The composition of the secreted material at a given point in time of the growth stages is not generally predictable.

15 [0085] In certain embodiments, the soluble mediator preparation is obtainable by a process comprising the steps of (a) subjecting a probiotic such as LGG to cultivation in a suitable culture medium using a batch process; (b) harvesting a culture supernatant at a late exponential growth phase of the cultivation step, which phase is defined with reference to the second half of the time between the lag phase and the stationary phase
20 of the batch-cultivation process; (c) optionally removing low molecular weight constituents from the supernatant so as to retain molecular weight constituents above 5-6 kiloDaltons (kDa); (d) removal of any remaining cells using 0.22 µm sterile filtration to provide the soluble mediator preparation; (e) removing liquid contents from the soluble mediator preparation so as to obtain the composition.

25 [0086] In certain embodiments, secreted materials are harvested from a late exponential phase. The late exponential phase occurs in time after the mid exponential phase (which is half time of the duration of the exponential phase, hence the reference to the late exponential phase as being the second half of the time between the lag phase and the stationary phase). In particular, the term “late exponential phase” is used herein
30 with reference to the latter quarter portion of the time between the lag phase and the stationary phase of the LGG batch-cultivation process. In a preferred embodiment of the

present disclosure and embodiments thereof, harvesting of the culture supernatant is at a point in time of 75% to 85% of the duration of the exponential phase, and most preferably is at about 5/6 of the time elapsed in the exponential phase.

[0087] The term "cultivation" or "culturing" refers to the propagation of micro-organisms, in this case LGG, on or in a suitable medium. Such a culture medium can be of a variety of kinds, and is particularly a liquid broth, as customary in the art. A preferred broth, *e.g.*, is MRS broth as generally used for the cultivation of lactobacilli. MRS broth generally comprises polysorbate, acetate, magnesium and manganese, which are known to act as special growth factors for lactobacilli, as well as a rich nutrient base. A typical composition comprises (amounts in g/liter): peptone from casein 10.0; meat extract 8.0; yeast extract 4.0; D(+)-glucose 20.0; dipotassium hydrogen phosphate 2.0; Tween® 80 1.0; triammonium citrate 2.0; sodium acetate 5.0; magnesium sulfate 0.2; manganese sulfate 0.04.

[0088] In certain embodiments, the soluble mediator preparation is incorporated into an infant formula or other nutritional composition. The harvesting of secreted bacterial products brings about a problem that the culture media cannot easily be deprived of undesired components. This specifically relates to nutritional products for relatively vulnerable subjects, such as infant formula or clinical nutrition. This problem is not incurred if specific components from a culture supernatant are first isolated, purified, and then applied in a nutritional product. However, it is desired to make use of a more complete culture supernatant. This would serve to provide a soluble mediator composition better reflecting the natural action of the probiotic (*e.g.* LGG).

[0089] Accordingly, it is desired to ensure that the composition harvested from LGG cultivation does not contain components (as may present in the culture medium) that are not desired, or generally accepted, in such formula. With reference to polysorbate regularly present in MRS broth, media for the culturing of bacteria may include an emulsifying non-ionic surfactant, *e.g.* on the basis of polyethoxylated sorbitan and oleic acid (typically available as Tween® polysorbates, such as Tween® 80). Whilst these surfactants are frequently found in food products, *e.g.* ice cream, and are generally recognized as safe, they are not in all jurisdictions considered desirable, or even

acceptable for use in nutritional products for relatively vulnerable subjects, such as infant formula or clinical nutrition.

[0090] Therefore, in some embodiments, a preferred culture medium of the disclosure is devoid of polysorbates such as Tween 80. In a preferred embodiment of the disclosure
5 and/or embodiments thereof the culture medium may comprise an oily ingredient selected from the group consisting of oleic acid, linseed oil, olive oil, rape seed oil, sunflower oil and mixtures thereof. It will be understood that the full benefit of the oily ingredient is attained if the presence of a polysorbate surfactant is essentially or entirely avoided.

10 [0091] More particularly, in certain embodiments, an MRS medium is devoid of polysorbates. Also preferably medium comprises, in addition to one or more of the foregoing oils, peptone (typically 0-10 g/L, especially 0.1-10 g/L), meat extract (typically 0-8 g/L, especially 0.1-8 g/L), yeast extract (typically 4-50 g/L), D(+) glucose (typically 20-70 g/L), dipotassium hydrogen phosphate (typically 2-4 g/L), sodium acetate trihydrate
15 (typically 4-5 g/L), triammonium citrate (typically 2-4 g/L), magnesium sulfate heptahydrate (typically 0.2-0.4 g/L) and/or manganous sulfate tetrahydrate (typically 0.05-0.08 g/L).

[0092] The culturing is generally performed at a temperature of 20 °C to 45°C, more particularly at 35 °C to 40°C, and more particularly at 37°C. In some embodiments, the
20 culture has a neutral pH, such as a pH of between pH 5 and pH 7, preferably pH 6.

[0093] In some embodiments, the time point during cultivation for harvesting the culture supernatant, i.e., in the aforementioned late exponential phase, can be determined, *e.g.* based on the OD600 nm and glucose concentration. OD600 refers to the optical density at 600 nm, which is a known density measurement that directly correlates
25 with the bacterial concentration in the culture medium.

[0094] The culture supernatant can be harvested by any known technique for the separation of culture supernatant from a bacterial culture. Such techniques are known in the art and include, *e.g.*, centrifugation, filtration, sedimentation, and the like. In some embodiments, LGG cells are removed from the culture supernatant using 0.22 μ m sterile
30 filtration in order to produce the soluble mediator preparation. The probiotic soluble mediator preparation thus obtained may be used immediately, or be stored for future

use. In the latter case, the probiotic soluble mediator preparation will generally be refrigerated, frozen or lyophilized. The probiotic soluble mediator preparation may be concentrated or diluted, as desired.

[0095] The soluble mediator preparation is believed to contain a mixture of amino
5 acids, oligo- and polypeptides, and proteins, of various molecular weights. The composition is further believed to contain polysaccharide structures and/or nucleotides.

[0096] In some embodiments, the soluble mediator preparation of the present disclosure excludes lower molecular weight components, generally below 6 kDa, or even below 5 kDa. In these and other embodiments, the soluble mediator preparation does
10 not include lactic acid and/or lactate salts. These lower molecular weight components can be removed, for example, by filtration or column chromatography. In some embodiments, the culture supernatant is subjected to ultrafiltration with a 5 kDa membrane in order to retain constituents over 5 kDa. In other embodiments, the culture supernatant is desalted using column chromatography to retain constituents over 6 kDa.

[0097] The soluble mediator preparation of the present disclosure can be formulated in various ways for administration to pediatric subjects. For example, the soluble mediator preparation can be used as such, *e.g.* incorporated into capsules for oral administration, or in a liquid nutritional composition such as a drink, or it can be processed before further use. Such processing generally involves separating the
20 compounds from the generally liquid continuous phase of the supernatant. This preferably is done by a drying method, such as spray-drying or freeze-drying (lyophilization). In a preferred embodiment of the spray-drying method, a carrier material will be added before spray-drying, *e.g.*, maltodextrin DE29.

[0098] Probiotic bacteria soluble mediator preparations, such as the LGG soluble
25 mediator preparation disclosed herein, advantageously possess gut barrier enhancing activity by promoting gut barrier regeneration, gut barrier maturation and/or adaptation, gut barrier resistance and/or gut barrier function. The present LGG soluble mediator preparation may accordingly be particularly useful in treating subjects, particularly pediatric subjects, with impaired gut barrier function, such as short bowel
30 syndrome or NEC. The soluble mediator preparation may be particularly useful for

infants and premature infants having impaired gut barrier function and/or short bowel syndrome.

[0099] Probiotic bacteria soluble mediator preparation, such as the LGG soluble mediator preparation of the present disclosure, also advantageously reduce visceral pain
5 sensitivity in subjects, particularly pediatric subjects experiencing gastrointestinal pain, food intolerance, allergic or non-allergic inflammation, colic, IBS, and infections.

[00100] The nutritional composition of the disclosure may contain a source of long chain polyunsaturated fatty acid (LCPUFA), *e.g.*, docosahexaenoic acid (DHA). Other suitable LCPUFAs include, but are not limited to, linoleic (18:2 n-6), γ -linolenic (18:3 n-
10 6), dihomo- γ -linolenic (20:3 n-6) acids in the n-6 pathway, α -linolenic (18:3 n-3), stearidonic (18:4 n-3), eicosatetraenoic (20:4 n-3), eicosapentaenoic (20:5 n-3), and docosapentaenoic (22:6 n-3) and arachidonic acid (ARA).

[00101] In certain embodiments the amount of LCPUFA in the nutritional composition is at least about 5 mg/100 Kcal, and may vary from about 5 mg/100 Kcal to about 100
15 mg/100 Kcal, more preferably from about 10 mg/100 Kcal to about 50 mg/100 Kcal.

[00102] In certain embodiments, the amount of DHA in the nutritional composition is at least about 17 mg/100 Kcal, and can vary from about 5 mg/100 Kcal to about 75 mg/100 Kcal, or from about 10 mg/100 Kcal to about 50 mg/100 Kcal.

[00103] In an embodiment, especially if the nutritional composition is an infant
20 formula, the nutritional composition is supplemented with both DHA and ARA. In this embodiment, the weight ratio of ARA:DHA may be between about 1:3 and about 9:1. In a particular embodiment, the ratio of ARA:DHA is from about 1:2 to about 4:1.

[00104] If included, the source of DHA and/or ARA may be any source known in the art such as marine oil, fish oil, single cell oil, egg yolk lipid, and brain lipid. In some
25 embodiments, the DHA and ARA are sourced from single cell Martek oils, DHASCO® and ARASCO®, or variations thereof. The DHA and ARA can be in natural form, provided that the remainder of the LCPUFA source does not result in any substantial deleterious effect on the subject. Alternatively, the DHA and ARA can be used in refined form.

[00105] In an embodiment, sources of DHA and ARA are single cell oils as taught in
30 U.S. Pat. Nos. 5,374,657; 5,550,156; and 5,397,591, the disclosures of which are

incorporated herein in their entirety by reference. Nevertheless, the present disclosure is not limited to only such oils.

[00106] The nutritional composition may also comprise a source of beta-glucan.

Glucans are polysaccharides, specifically polymers of glucose, which are naturally
5 occurring and may be found in cell walls of bacteria, yeast, fungi, and plants. Beta
glucans (β -glucans) are themselves a diverse subset of glucose polymers, which are
made up of chains of glucose monomers linked together via beta-type glycosidic bonds
to form complex carbohydrates.

[00107] β -1,3-glucans are carbohydrate polymers purified from, for example, yeast,
10 mushroom, bacteria, algae, or cereals. The chemical structure of β -1,3-glucan depends on
the source of the β -1,3-glucan. Moreover, various physiochemical parameters, such as
solubility, primary structure, molecular weight, and branching, play a role in biological
activities of β -1,3-glucans. (Yadomae T., Structure and biological activities of fungal beta-
1,3-glucans. Yakugaku Zasshi. 2000; 120:413-431.)

[00108] β -1,3-glucans are naturally occurring polysaccharides, with or without β -1,6-
glucose side chains that are found in the cell walls of a variety of plants, yeasts, fungi
and bacteria. β -1,3;1,6-glucans are those containing glucose units with (1,3) links having
side chains attached at the (1,6) position(s). β -1,3;1,6 glucans are a heterogeneous group
of glucose polymers that share structural commonalities, including a backbone of
20 straight chain glucose units linked by a β -1,3 bond with β -1,6-linked glucose branches
extending from this backbone. While this is the basic structure for the presently
described class of β -glucans, some variations may exist. For example, certain yeast β -
glucans have additional regions of β (1,3) branching extending from the β (1,6) branches,
which add further complexity to their respective structures.

[00109] β -glucans derived from baker's yeast, *Saccharomyces cerevisiae*, are made up
of chains of D-glucose molecules connected at the 1 and 3 positions, having side chains
of glucose attached at the 1 and 6 positions. Yeast-derived β -glucan is an insoluble,
fiber-like, complex sugar having the general structure of a linear chain of glucose units
with a β -1,3 backbone interspersed with β -1,6 side chains that are generally 6-8 glucose
30 units in length. More specifically, β -glucan derived from baker's yeast is poly-(1,6)- β -D-
glucopyranosyl-(1,3)- β -D-glucopyranose.

[00110] Furthermore, β -glucans are well tolerated and do not produce or cause excess gas, abdominal distension, bloating or diarrhea in pediatric subjects. Addition of β -glucan to a nutritional composition for a pediatric subject, such as an infant formula, a growing-up milk or another children's nutritional product, will improve the pediatric
5 subject's immune response by increasing resistance against invading pathogens and therefore maintaining or improving overall health.

[00111] In some embodiments, the amount of β -glucan in the nutritional composition is between about 3 mg and about 17 mg per 100 Kcal. In another embodiment the amount of β -glucan is between about 6 mg and about 17 mg per 100 Kcal.

10 [00112] In a particular embodiment, a nutritional composition comprises per 100 kcal: (i) between about 1 g and about 7 g of a protein source, (ii) between about 1 g and about 10 g of a lipid source, (iii) between about 6 g and about 22 g of a carbohydrate source, (iv) between about 0.005 g and about 1 g of a human milk oligosaccharide, (v) between about 0.1 g and 1.0 g of a galacto-oligosaccharide, (vi) between about 0.1 g and about 0.5
15 g of polydextrose, and (vii) between about 1×10^5 cfu/100 kcals to about 1.5×10^{10} cfu/100 kcals of *Lactobacillus rhamnosus* GG or about 1×10^5 cell equivalent/100 kcals to about 1.5×10^{10} cell equivalent/100 kcals of dry composition of *Lactobacillus rhamnosus* GG. In some embodiments, the nutritional composition comprises the culture supernatant from about 0.015 g per 100 kcal to about 1.5 g per 100 kcal.

20 [00113] The present disclosure also provides a method for promoting the growth of beneficial microbiota in the gastrointestinal tract of pediatric subject in need thereof comprising administering to the pediatric subject an effective amount of any of the nutritional compositions described herein. More particularly, the present disclosure provides a method for promoting the growth of beneficial microbiota in the
25 gastrointestinal tract of pediatric subject in need thereof comprising administering to the pediatric subject an effective amount of a nutritional composition comprising: (i) a protein source, (ii) a lipid source, (iii) a carbohydrate source, (iv) a combination of human milk oligosaccharides or precursors thereof, as described herein (v) a prebiotic comprising polydextrose and galacto-oligosaccharide, and (vi) a probiotic.

30 [00114] In certain embodiments, administration of the composition to the subject stimulates the growth of gut bacteria in the subject, wherein the gut bacteria comprise

Lactobacillus species, *Bifidobacterium* species, *Allobaculum* species or combinations thereof.

In another embodiment, the method reduces the growth of *Clostridium* species in the gut of the subject. In still other embodiments, the method promotes cognitive development in the subject.

5 [00115] More specifically, the present compositions and methods, in some embodiments, improve the normal mental performance, learning, memory, cognition and visual function in a subject. In other embodiments, the present compositions and methods support healthy, normal or improved behavioral, psychomotor and emotional development in a subject. In yet further embodiments, the present compositions and
10 methods promote sensorimotor development, exploration and manipulation, object relatedness, visual acuity, objection recognition, visual attention and/or other aspects of cognitive processing.

[00116] The disclosed nutritional composition(s) may be provided in any form known in the art, such as a powder, a gel, a suspension, a paste, a solid, a liquid, a liquid
15 concentrate, a reconstitutable powdered milk substitute or a ready-to-use product. The nutritional composition may, in certain embodiments, comprise a nutritional supplement, children's nutritional product, infant formula, human milk fortifier, growing-up milk or any other nutritional composition designed for a pediatric subject. Nutritional compositions of the present disclosure include, for example, orally-
20 ingestible, health-promoting substances including, for example, foods, beverages, tablets, capsules and powders. Moreover, the nutritional composition of the present disclosure may be standardized to a specific caloric content, it may be provided as a ready-to-use product, or it may be provided in a concentrated form. In some
25 embodiments, the nutritional composition is in powder form with a particle size in the range of 5 μm to 1500 μm , more preferably in the range of 10 μm to 1000 μm , and even more preferably in the range of 50 μm to 300 μm .

[00117] In some embodiments, the nutritional composition is an infant formula suitable for infants ranging in age from 0 to 12 months, from 0 to 3 months, 0 to 6 months or 6 to 12 months. In other embodiments, the disclosure provides a fortified milk-based
30 growing-up milk designed for children ages 1-3 years and/or 4-6 years, wherein the growing-up milk supports growth and development and life-long health.

[00118] As noted, the nutritional composition(s) of the disclosure may comprise a protein source. The protein source can be any used in the art, *e.g.*, nonfat milk, whey protein, casein, soy protein, hydrolyzed protein, amino acids, and the like. Bovine milk protein sources useful in practicing the present disclosure include, but are not limited to, milk protein powders, milk protein concentrates, milk protein isolates, nonfat milk solids, nonfat milk, nonfat dry milk, whey protein, whey protein isolates, whey protein concentrates, sweet whey, acid whey, casein, acid casein, caseinate (*e.g.* sodium caseinate, sodium calcium caseinate, calcium caseinate) and any combinations thereof.

[00119] In one embodiment, the proteins of the nutritional composition are provided as intact proteins. In other embodiments, the proteins are provided as a combination of both intact proteins and partially hydrolyzed proteins, with a degree of hydrolysis of between about 4% and 10%. In certain other embodiments, the proteins are more completely hydrolyzed. In still other embodiments, the protein source comprises amino acids as a protein equivalent. In yet another embodiment, the protein source may be supplemented with glutamine-containing peptides.

[00120] In a particular embodiment of the nutritional composition, the whey:casein ratio of the protein source is similar to that found in human breast milk. In an embodiment, the protein source comprises from about 40% to about 90% whey protein and from about 10% to about 60% casein.

[00121] In some embodiments, the nutritional composition comprises between about 1 g and about 7 g of a protein source per 100 kcal. In other embodiments, the nutritional composition comprises between about 3.5 g and about 4.5 g of protein per 100 kcal.

[00122] In some embodiments, the protein equivalent source comprises a hydrolyzed protein, which includes partially hydrolyzed protein and extensively hydrolyzed protein, such as casein. In some embodiments, the protein equivalent source comprises a hydrolyzed protein including peptides having a molar mass distribution of greater than 500 Daltons. In some embodiments, the hydrolyzed protein comprises peptides having a molar mass distribution in the range of from about 500 Daltons to about 1,500 Daltons. Still, in some embodiments the hydrolyzed protein may comprise peptides having a molar mass distribution range of from about 500 Daltons to about 2,000 Daltons.

[00123] In some embodiments, the protein equivalent source may comprise the peptide component, intact protein, hydrolyzed protein, including partially hydrolyzed protein and/or extensively hydrolyzed protein, and combinations thereof. In some embodiments, 20% to 80% of the protein equivalent source comprises the peptide component disclosed herein. In some embodiments, 30% to 60% of the protein equivalent source comprises the peptide component disclosed herein. In still other embodiments, 40% to 50% of the protein equivalent source comprises the peptide component.

[00124] In some embodiments, 20% to 80% of the protein equivalent source comprises intact protein, partially hydrolyzed protein, extensively hydrolyzed protein, or combinations thereof. In some embodiments, 40% to 70% of the protein equivalent source comprises intact proteins, partially hydrolyzed proteins, extensively hydrolyzed protein, or a combination thereof. In still further embodiments, 50% to 60% of the protein equivalent source may comprise intact proteins, partially hydrolyzed protein, extensively hydrolyzed protein, or a combination thereof.

[00125] In some embodiments the protein equivalent source comprises partially hydrolyzed protein having a degree of hydrolysis of less than 40%. In still other embodiments, the protein equivalent source may comprise partially hydrolyzed protein having a degree of hydrolysis of less than 25%, or less than 15%.

[00126] In some embodiments, the nutritional composition comprises between about 1 g and about 7 g of a protein equivalent source per 100 Kcal. In other embodiments, the nutritional composition comprises between about 3.5 g and about 4.5 g of protein equivalent source per 100 Kcal.

[00127] In certain embodiments, the protein equivalent source comprises amino acids and is substantially free of whole, intact protein. Further in certain embodiments, the protein equivalent source comprises amino acids and is substantially free of peptides. In certain embodiments, the protein equivalent source includes from about 10% to about 90% w/w of essential amino acids based on the total amino acids included in the protein equivalent source. In certain embodiments, the protein equivalent source includes from about 25% to about 75% w/w of essential amino acids based on the total amino acids included in the protein equivalent source. In some embodiments, the protein equivalent

source includes from about 40% to about 60% of essential amino acids based on the total amino acids included in the protein equivalent source.

[00128] In some embodiments, the protein equivalent source includes non-essential amino acids. In certain embodiments, the protein equivalent source includes from about
5 10% to about 90% w/w of non-essential amino acids based on the total amino acids included in the protein equivalent source. In certain embodiments, the protein equivalent source includes from about 25% to about 75% w/w of non-essential amino acids based on the total amino acids included in the protein equivalent source. In some
10 embodiments, the protein equivalent source includes from about 40% to about 60% w/w of non-essential amino acids based on the total amino acids included in the protein equivalent source.

[00129] In some embodiments, the protein equivalent source includes leucine. In some embodiments, the protein equivalent source includes from about 2% to about 15% w/w leucine per the total amount of amino acids included in the protein equivalent source. In
15 some embodiments, the protein equivalent source includes from about 4% to about 10% w/w leucine per the total amount of amino acids included in the protein equivalent source.

[00130] In some embodiments, the protein equivalent source includes lysine. In some embodiments, the protein equivalent source includes from about 2% to about 10% w/w
20 lysine per the total amino acids included in the protein equivalent source. In some embodiments, the protein equivalent source includes from about 4% to about 8% w/w lysine per the total amino acids in the protein equivalent source.

[00131] In some embodiments, the protein equivalent source includes valine. In some embodiments, the protein equivalent source includes from about 2% to about 15% w/w
25 valine per the total amino acids included in the protein equivalent source. In some embodiments, the protein equivalent source includes from about 4% to about 10% w/w valine per the total amino acids in the protein equivalent source.

[00132] In some embodiments, the protein equivalent source includes isoleucine. In some embodiments, the protein equivalent source includes from about 1% to about 8%
30 w/w isoleucine per the total amino acids included in the protein equivalent source. In

some embodiments, the protein equivalent source includes from about 3% to about 7% w/w isoleucine per the total amino acids in the protein equivalent source.

[00133] In some embodiments, the protein equivalent source includes threonine. In some embodiments, the protein equivalent source includes from about 1% to about 8% w/w threonine per the total amino acids included in the protein equivalent source. In some embodiments, the protein equivalent source includes from about 3% to about 7% w/w threonine per the total amino acids in the protein equivalent source.

[00134] In some embodiments, the protein equivalent source includes tyrosine. In some embodiments, the protein equivalent source includes from about 1% to about 8% w/w tyrosine per the total amino acids included in the protein equivalent source. In some embodiments, the protein equivalent source includes from about 3% to about 7% w/w tyrosine per the total amino acids in the protein equivalent source.

[00135] In some embodiments, the protein equivalent source includes phenylalanine. In some embodiments, the protein equivalent source includes from about 1% to about 8% w/w phenylalanine per the total amino acids included in the protein equivalent source. In some embodiments, the protein equivalent source includes from about 3% to about 7% w/w phenylalanine per the total amino acids in the protein equivalent source.

[00136] In some embodiments, the protein equivalent source includes histidine. In some embodiments, the protein equivalent source includes from about 0.5% to about 4% w/w histidine per the total amino acids included in the protein equivalent source. In some embodiments, the protein equivalent source includes from about 1.5% to about 3.5% w/w histidine per the total amino acids in the protein equivalent source.

[00137] In some embodiments, the protein equivalent source includes cysteine. In some embodiments, the protein equivalent source includes from about 0.5% to about 4% w/w cysteine per the total amino acids included in the protein equivalent source. In some embodiments, the protein equivalent source includes from about 1.5% to about 3.5% w/w cysteine per the total amino acids in the protein equivalent source.

[00138] In some embodiments, the protein equivalent source includes tryptophan. In some embodiments, the protein equivalent source includes from about 0.5% to about 4% w/w tryptophan per the total amino acids included in the protein equivalent source. In

some embodiments, the protein equivalent source includes from about 1.5% to about 3.5% w/w tryptophan per the total amino acids in the protein equivalent source.

[00139] In some embodiments, the protein equivalent source includes methionine. In some embodiments, the protein equivalent source includes from about 0.5% to about 4% w/w methionine per the total amino acids included in the protein equivalent source. In some embodiments, the protein equivalent source includes from about 1.5% to about 3.5% w/w methionine per the total amino acids in the protein equivalent source.

[00140] In some embodiments, the protein equivalent source includes aspartic acid. In some embodiments, the protein equivalent source includes from about 7% to about 20% w/w aspartic acid per the total amino acids included in the protein equivalent source. In some embodiments, the protein equivalent source includes from about 10% to about 17% w/w aspartic acid per the total amino acids in the protein equivalent source.

[00141] In some embodiments, the protein equivalent source includes proline. In some embodiments, the protein equivalent source includes from about 5% to about 12% w/w proline per the total amino acids included in the protein equivalent source. In some embodiments, the protein equivalent source includes from about 7% to about 10% w/w proline per the total amino acids in the protein equivalent source.

[00142] In some embodiments, the protein equivalent source includes alanine. In some embodiments, the protein equivalent source includes from about 3% to about 10% w/w alanine per the total amino acids included in the protein equivalent source. In some embodiments, the protein equivalent source includes from about 5% to about 8% w/w alanine per the total amino acids in the protein equivalent source.

[00143] In some embodiments, the protein equivalent source includes glutamate. In some embodiments, the protein equivalent source includes from about 1.5% to about 8% w/w glutamate per the total amino acids included in the protein equivalent source. In some embodiments, the protein equivalent source includes from about 3% to about 6% w/w glutamate per the total amino acids in the protein equivalent source.

[00144] In some embodiments, the protein equivalent source includes serine. In some embodiments, the protein equivalent source includes from about 1.5% to about 8% w/w serine per the total amino acids included in the protein equivalent source. In some

embodiments, the protein equivalent source includes from about 3% to about 5% w/w serine per the total amino acids in the protein equivalent source.

[00145] In some embodiments, the protein equivalent source includes arginine. In some embodiments, the protein equivalent source includes from about 2% to about 8% w/w arginine per the total amino acids included in the protein equivalent source. In some embodiments, the protein equivalent source includes from about 3.5% to about 6% w/w arginine per the total amino acids in the protein equivalent source.

[00146] In some embodiments, the protein equivalent source includes glycine. In some embodiments, the protein equivalent source includes from about 0.5% to about 6% w/w glycine per the total amino acids included in the protein equivalent source. In some embodiments, the protein equivalent source includes from about 1.5% to about 3.5% w/w glycine per the total amino acids in the protein equivalent source.

[00147] In some embodiments, the nutritional composition comprises between about 1 g and about 7 g of a protein equivalent source per 100 Kcal. In other embodiments, the nutritional composition comprises between about 3.5 g and about 4.5 g of protein equivalent source per 100 Kcal.

[00148] In some embodiments, the nutritional composition comprises between about 0.5 g/100 Kcal and about 2.5 g/100 Kcal of essential amino acids. In certain embodiments, the nutritional composition comprises between about 1.3 g/100 Kcal to about 1.6 Kcal of essential amino acids.

[00149] In some embodiments, the nutritional composition comprises between about 0.5 g/100 Kcal and about 2.5 g/100 Kcal of essential amino acids. In certain embodiments, the nutritional composition comprises between about 1.3 g/100 Kcal to about 1.6 Kcal of non-essential amino acids.

[00150] In some embodiments, the nutritional composition comprises from about 0.2 g/100 Kcal to about 0.5 g/100 Kcal of leucine. In some embodiments, the nutritional composition comprises from about 0.1 g/100 Kcal to about 0.4 g/100 Kcal of lysine. In some embodiments, the nutritional composition comprises from about 0.1 g/100 Kcal to about 0.4 g/100 Kcal of valine. In some embodiments, the nutritional composition comprises from about 0.08 g/100 Kcal to about 0.23 g/100 Kcal of isoleucine. In some embodiments, the nutritional composition comprises from about 0.08 g/100 Kcal to about

0.20 g/100 Kcal of threonine. In some embodiments, the nutritional composition comprises from about 0.10 g/100 Kcal to about 0.15 g/100 Kcal of tyrosine. In some embodiments, the nutritional composition comprises from about 0.05 g/100 Kcal to about 0.15 g/100 Kcal of phenylalanine. In some embodiments, the nutritional composition
5 comprises from about 0.01 g/100 Kcal to about 0.09 g/100 Kcal of histidine. In some embodiments, the nutritional composition comprises from about 0.02 g/100 Kcal to about 0.08 g/100 Kcal of cystine. In some embodiments, the nutritional composition comprises from about 0.02 g/100 Kcal to about 0.08 g/100 Kcal of tryptophan. In some
10 0.08 g/100 Kcal of methionine.

[00151] In some embodiments, the nutritional composition comprises from about 0.2 g/100 Kcal to about 0.7 g/100 Kcal of aspartic acid. In some embodiments, the nutritional composition comprises from about 0.1 g/100 Kcal to about 0.4 g/100 Kcal of proline. In some embodiments, the nutritional composition comprises from about 0.1 g/100 Kcal to
15 about 0.3 g/100 Kcal of alanine. In some embodiments, the nutritional composition comprises from about 0.08 g/100 Kcal to about 0.25 g/100 Kcal of glutamate. In some embodiments, the nutritional composition comprises from about 0.08 g/100 Kcal to about 0.2 g/100 Kcal of serine. In some embodiments, the nutritional composition comprises from about 0.08 g/100 Kcal to about 0.15 g/100 Kcal of arginine. In some embodiments,
20 the nutritional composition comprises from about 0.02 g/100 Kcal to about 0.08 g/100 Kcal of glycine.

[00152] The nutritional composition(s) of the present disclosure including the protein equivalent source, may be administered in one or more doses daily. Any orally acceptable dosage form is contemplated by the present disclosure. Examples of such
25 dosage forms include, but are not limited to pills, tablets, capsules, soft-gels, liquids, liquid concentrates, powders, elixirs, solutions, suspensions, emulsions, lozenges, beads, cachets, and combinations thereof.

[00153] In some embodiments, the protein equivalent source may provide from about 5% to about 20% of the total calories for the nutritional composition. In some
30 0.08 g/100 Kcal of methionine.

[00153] In some embodiments, the protein equivalent source may provide from about 8% to about 12 % of the total calories for the nutritional composition.

[00154] Carbohydrate sources can be any used in the art, *e.g.*, lactose, glucose, fructose, corn syrup solids, maltodextrins, sucrose, starch, rice syrup solids, and the like. The amount of carbohydrate in the nutritional composition typically can vary from between about 5 g and about 25 g/100 kcal. In some embodiments, the nutritional composition
5 comprises between about 3 g and about 8 g of a carbohydrate source.

[00155] Carbohydrate sources can be any used in the art, *e.g.*, lactose, glucose, fructose, corn syrup solids, maltodextrins, sucrose, starch, rice syrup solids, and the like. The amount of carbohydrate in the nutritional composition typically can vary from between about 5 g and about 25 g/100 Kcal. In some embodiments, the amount of carbohydrate is
10 between about 6 g and about 22 g/ 100 Kcal. In other embodiments, the amount of carbohydrate is between about 12 g and about 14 g/100 Kcal. In some embodiments, corn syrup solids are preferred. Moreover, hydrolyzed, partially hydrolyzed, and/or extensively hydrolyzed carbohydrates may be desirable for inclusion in the nutritional composition due to their easy digestibility. Specifically, hydrolyzed carbohydrates are
15 less likely to contain allergenic epitopes.

[00156] Suitable fat or lipid sources for the nutritional composition of the present disclosure may be any known or used in the art, including but not limited to, animal sources, *e.g.*, milk fat, butter, butter fat, egg yolk lipid; marine sources, such as fish oils, marine oils, single cell oils; vegetable and plant oils, such as corn oil, canola oil,
20 sunflower oil, soybean oil, palm olein oil, coconut oil, high oleic sunflower oil, evening primrose oil, rapeseed oil, olive oil, flaxseed (linseed) oil, cottonseed oil, high oleic safflower oil, palm stearin, palm kernel oil, wheat germ oil; medium chain triglyceride oils and emulsions and esters of fatty acids; and any combinations thereof.

[00157] In some embodiments, the nutritional composition comprises between about 1
25 g and about 10 g per 100 kcal of a lipid source. In some embodiments, the nutritional composition comprises between about 2 g/100 Kcal to about 7 g/100 Kcal of a fat source. In other embodiments the fat source may be present in an amount from about 2.5 g/100 Kcal to about 6 g/100 Kcal. In still other embodiments, the fat source may be present in the nutritional composition in an amount from about 3 g/100 Kcal to about 4 g/100 Kcal.
30 In some embodiments, the nutritional composition comprises between about 3 g and

about 8 g per 100 kcal of a lipid source. In some embodiments, the nutritional composition comprises between about 5 and about 6 g per 100 kcal of a lipid source.

[00158] In some embodiments, the fat or lipid source comprises from about 10% to about 35% palm oil per the total amount of fat or lipid. In some embodiments, the fat or lipid source comprises from about 15% to about 30% palm oil per the total amount of fat or lipid. Yet in other embodiments, the fat or lipid source may comprise from about 18% to about 25 % palm oil per the total amount of fat or lipid.

[00159] In certain embodiments, the fat or lipid source may be formulated to include from about 2% to about 16% soybean oil based on the total amount of fat or lipid. In some embodiments, the fat or lipid source may be formulated to include from about 4% to about 12% soybean oil based on the total amount of fat or lipid. In some embodiments, the fat or lipid source may be formulated to include from about 6% to about 10% soybean oil based on the total amount of fat or lipid.

[00160] In certain embodiments, the fat or lipid source may be formulated to include from about 2% to about 16% coconut oil based on the total amount of fat or lipid. In some embodiments, the fat or lipid source may be formulated to include from about 4% to about 12% coconut oil based on the total amount of fat or lipid. In some embodiments, the fat or lipid source may be formulated to include from about 6% to about 10% coconut oil based on the total amount of fat or lipid.

[00161] In certain embodiments, the fat or lipid source may be formulated to include from about 2% to about 16% sunflower oil based on the total amount of fat or lipid. In some embodiments, the fat or lipid source may be formulated to include from about 4% to about 12% sunflower oil based on the total amount of fat or lipid. In some embodiments, the fat or lipid source may be formulated to include from about 6% to about 10% sunflower oil based on the total amount of fat or lipid.

[00162] In some embodiments, the oils, *i.e.* sunflower oil, soybean oil, sunflower oil, palm oil, etc. are meant to cover fortified versions of such oils known in the art. For example, in certain embodiments, the use of sunflower oil may include high oleic sunflower oil. In other examples, the use of such oils may be fortified with certain fatty acids, as known in the art, and may be used in the fat or lipid source disclosed herein.

[00163] In some embodiments, the fat or lipid source includes an oil blend including sunflower oil, medium chain triglyceride oil, and soybean oil. In some embodiments, the fat or lipid source includes a ratio of sunflower oil to medium chain triglyceride oil of about 1:1 to about 2:1. In certain other embodiments, the fat or lipid source includes a ratio of sunflower oil to soybean oil of from about 1:1 to about 2:1. In still other embodiments, the fat or lipid source may include a ratio of medium chain triglyceride oil to soybean oil of from about 1:1 to about 2:1.

[00164] In certain embodiments the fat or lipid source may comprise from about 15% to about 50% w/w sunflower oil based on the total fat or lipid content. In certain embodiments, the fat or lipid source includes from about 25% to about 40% w/w sunflower oil based on the total fat or lipid content. In some embodiments, the fat or lipid source comprises from about 30% to about 35% w/w sunflower oil based on the total fat or lipid content.

[00165] In certain embodiments the fat or lipid source may comprise from about 15% to about 50% w/w medium chain triglyceride oil based on the total fat or lipid content. In certain embodiments, the fat or lipid source includes from about 25% to about 40% w/w medium chain triglyceride oil based on the total fat or lipid content. In some embodiments, the fat or lipid source comprises from about 30% to about 35% w/w medium chain triglyceride oil based on the total fat or lipid content.

[00166] In certain embodiments the fat or lipid source may comprise from about 15% to about 50% w/w soybean oil based on the total fat or lipid content. In certain embodiments, the fat or lipid source includes from about 25% to about 40% w/w soybean oil based on the total fat or lipid content. In some embodiments, the fat or lipid source comprises from about 30% to about 35% w/w soybean oil based on the total fat or lipid content.

[00167] In some embodiments, the nutritional composition comprises from about 1 g/100 Kcal to about 3 g/100 Kcal of sunflower oil. In some embodiments, the nutritional composition comprises from about 1.3 g/100 Kcal to about 2.5 g/100 Kcal of sunflower oil. In still other embodiments, the nutritional composition comprises from about 1.7 g/100 Kcal to about 2.1 g/100 Kcal of sunflower oil. The sunflower oil as described herein may, in some embodiments, include high oleic sunflower oil.

[00168] In certain embodiments, the nutritional composition is formulated to include from about 1 g/100 Kcal to about 2.5 g/100 Kcal of medium chain triglyceride oil. In other embodiments, the nutritional composition includes from about 1.3 g/100 Kcal to about 2.1 g/100 Kcal of medium chain triglyceride oil. Still in further embodiments, the nutritional composition includes from about 1.6 g/100 Kcal to about 1.9 g/100 Kcal of medium chain triglyceride oil.

[00169] In some embodiments, the nutritional composition may be formulated to include from about 1 g/100 Kcal to about 2.3 g/100 Kcal of soybean oil. In certain embodiments, the nutritional composition may be formulated to include from about 1.2 g/100 Kcal to about 2 g/100 Kcal of soybean oil. Still in certain embodiments, the nutritional composition may be formulated to include from about 1.5 g/100 Kcal to about 1.8 g/100 Kcal of soybean oil.

[00170] In some embodiments, the term "sunflower oil", "medium chain triglyceride oil", and "soybean oil" are meant to cover fortified versions of such oils known in the art. For example, in certain embodiments, the use of sunflower oil may include high oleic sunflower oil. In other examples, the use of such oils may be fortified with certain fatty acids, as known in the art, and may be used in the fat or lipid source disclosed herein.

[00171] In some embodiments, the fat or lipid source provides from about 35% to about 55% of the total calories of the nutritional composition. In other embodiments, the fat or lipid source provides from about 40% to about 47% of the total calories of the nutritional composition.

[00172] In certain embodiments the nutritional composition may be formulated such that from about 10% to about 23 % of the total calories of the nutritional composition are provided by sunflower oil. In other embodiments, from about 13% to about 20% of the total calories in the nutritional composition may be provided by sunflower oil. Still, in other embodiments, from about 15 % to about 18% of the total calories of the nutritional composition may be provided by sunflower oil.

[00173] In some embodiments, the nutritional composition may be formulated such that from about 10% to about 20% of the total calories are provided by MCT oil. In certain embodiments, from about 12% to about 18% of the total calories in the nutritional composition may be provided by MCT oil. Still, in certain embodiments, from about

14% to about 17% of the calories of the nutritional composition may be provided by MCT oil.

[00174] In some embodiments, the nutritional composition may be formulated such that from about 10% to 20% of the total calories of the nutritional composition are
5 provided by soybean oil. In certain embodiments, from about 12% to about 18% of the total calories of the nutritional composition may be provided by soybean oil. In certain embodiments, from about 13% to about 16% of the total calories may be provided by soybean oil.

[00175] The nutritional composition of the present disclosure may comprise lactoferrin
10 in some embodiments. Lactoferrins are single chain polypeptides of about 80 kD containing 1 – 4 glycans, depending on the species. The 3-D structures of lactoferrin of different species are very similar, but not identical. Each lactoferrin comprises two homologous lobes, called the N- and C-lobes, referring to the N-terminal and C-terminal part of the molecule, respectively. Each lobe further consists of two sub-lobes or
15 domains, which form a cleft where the ferric ion (Fe^{3+}) is tightly bound in synergistic cooperation with a (bi)carbonate anion. These domains are called N1, N2, C1 and C2, respectively. The N-terminus of lactoferrin has strong cationic peptide regions that are responsible for a number of important binding characteristics. Lactoferrin has a very high isoelectric point ($\sim \text{pI } 9$) and its cationic nature plays a major role in its ability to
20 defend against bacterial, viral, and fungal pathogens. There are several clusters of cationic amino acids residues within the N-terminal region of lactoferrin mediating the biological activities of lactoferrin against a wide range of microorganisms.

[00176] Lactoferrin for use in the present disclosure may be, for example, isolated from the milk of a non-human animal or produced by a genetically modified organism. The
25 oral electrolyte solutions described herein can, in some embodiments comprise non-human lactoferrin, non-human lactoferrin produced by a genetically modified organism and/or human lactoferrin produced by a genetically modified organism.

[00177] Suitable non-human lactoferrins for use in the present disclosure include, but are not limited to, those having at least 48% homology with the amino acid sequence of
30 human lactoferrin. For instance, bovine lactoferrin ("bLF") has an amino acid composition which has about 70% sequence homology to that of human lactoferrin. In

some embodiments, the non-human lactoferrin has at least 65% homology with human lactoferrin and in some embodiments, at least 75% homology. Non-human lactoferrins acceptable for use in the present disclosure include, without limitation, bLF, porcine lactoferrin, equine lactoferrin, buffalo lactoferrin, goat lactoferrin, murine lactoferrin and camel lactoferrin.

[00178] In some embodiments, the nutritional composition of the present disclosure comprises non-human lactoferrin, for example bovine lactoferrin (bLF). bLF is a glycoprotein that belongs to the iron transporter or transferrin family. It is isolated from bovine milk, wherein it is found as a component of whey. There are known differences between the amino acid sequence, glycosylation patterns and iron-binding capacity in human lactoferrin and bLF. Additionally, there are multiple and sequential processing steps involved in the isolation of bLF from cow's milk that affect the physiochemical properties of the resulting bLF preparation. Human lactoferrin and bLF are also reported to have differences in their abilities to bind the lactoferrin receptor found in the human intestine.

[00179] Though not wishing to be bound by this or any other theory, it is believed that bLF isolated from whole milk has less lipopolysaccharide (LPS) initially bound than does bLF that has been isolated from milk powder. Additionally, it is believed that bLF with a low somatic cell count has less initially-bound LPS. A bLF with less initially-bound LPS has more binding sites available on its surface. This is thought to aid bLF in binding to the appropriate location and disrupting the infection process.

[00180] bLF suitable for the present disclosure may be produced by any method known in the art. For example, in U.S. Patent No. 4,791,193, incorporated by reference herein in its entirety, Okonogi *et al.* discloses a process for producing bovine lactoferrin in high purity. Generally, the process as disclosed includes three steps. Raw milk material is first contacted with a weakly acidic cationic exchanger to absorb lactoferrin followed by the second step where washing takes place to remove nonabsorbed substances. A desorbing step follows where lactoferrin is removed to produce purified bovine lactoferrin. Other methods may include steps as described in U.S. Patent Nos. 7,368,141, 5,849,885, 5,919,913 and 5,861,491, the disclosures of which are all incorporated by reference in their entirety.

[00181] In certain embodiments, lactoferrin utilized in the present disclosure may be provided by an expanded bed adsorption ("EBA") process for isolating proteins from milk sources. In particular embodiments, the target protein is lactoferrin, though other milk proteins, such as lactoperoxidases or lactalbumins, also may be isolated. The expanded bed adsorption column can be any known in the art, such as those described in U.S. Patent Nos. 7,812,138, 6,620,326, and 6,977,046, the disclosures of which are hereby incorporated by reference herein. EBA technology is further described in international published application nos. WO 92/00799, WO 92/18237, WO 97/17132, which are hereby incorporated by reference in their entireties.

10 [00182] In other embodiments, lactoferrin for use in the composition of the present disclosure can be isolated through the use of radial chromatography or charged membranes, as would be familiar to the skilled artisan.

[00183] The lactoferrin that is used in certain embodiments may be any lactoferrin isolated from whole milk and/or having a low somatic cell count, wherein "low somatic cell count" refers to a somatic cell count less than 200,000 cells/mL. By way of example, suitable lactoferrin is available from Tatua Co-operative Dairy Co. Ltd., in Morrinsville, New Zealand, from FrieslandCampina Domo in Amersfoort, Netherlands or from Fonterra Co-Operative Group Limited in Auckland, New Zealand. The nutritional composition may, in some embodiments, comprise lactoferrin in an amount from about 10 mg/ 100 mL to about 200 mg/100 mL. In other embodiments, lactoferrin is present in an amount from about 25 mg/100 mL to about 150 mg/100 mL. In other embodiments lactoferrin is present in an amount from about 60 mg/100 mL to about 120 mg/100 mL. In still other embodiments lactoferrin is present in an amount from about 85 mg/100 mL to about 110 mg/100 mL.

25 [00184] In certain embodiments lactoferrin is present in an amount of at least about 10 mg/100 kcal, at least about 15 mg/100 kcal, at least about 30 mg/100 kcal, at least about 50 mg/100 kcal, or at least about 100 mg/100 kcal. In certain embodiments, lactoferrin is present in an amount from about 10 mg/100 kcal to about 250 mg/100 kcal. In certain embodiments, lactoferrin is present in an amount from about 15 to about 300 mg lactoferrin per 100 kcal. In certain embodiments, lactoferrin is present in an amount from about 50 mg/100 kcal to about 175 mg/100 kcal. In certain embodiments, lactoferrin

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is present in an about from about 60 mg/100 kcal to about 150 mg per 100 kcal. In yet another embodiment, lactoferrin is present in an about from about 60 mg/100 kcal to about 100 mg/100 kcal. In still some embodiments, lactoferrin is present in an amount from about 100 mg/100 kcal to about 150 mg/100 kcal.

5 [00185] In an embodiment, the nutritional composition(s) of the present disclosure comprises choline. Choline is a nutrient that is essential for normal function of cells. It is a precursor for membrane phospholipids, and it accelerates the synthesis and release of acetylcholine, a neurotransmitter involved in memory storage. Moreover, though not wishing to be bound by this or any other theory, it is believed that dietary choline and
10 docosahexaenoic acid (DHA) act synergistically to promote the biosynthesis of phosphatidylcholine and thus help promote synaptogenesis in human subjects. Additionally, choline and DHA may exhibit the synergistic effect of promoting dendritic spine formation, which is important in the maintenance of established synaptic connections. In some embodiments, the nutritional composition(s) of the present
15 disclosure includes about 40 mg choline per serving to about 100 mg per 8 oz. serving.

[00186] In an embodiment, the nutritional composition comprises a source of iron. In an embodiment, the source of iron is ferric pyrophosphate, ferric orthophosphate, ferrous fumarate or a mixture thereof and the source of iron may be encapsulated in some embodiments.

20 [00187] One or more vitamins and/or minerals may also be added in to the nutritional composition in amounts sufficient to supply the daily nutritional requirements of a subject. It is to be understood by one of ordinary skill in the art that vitamin and mineral requirements will vary, for example, based on the age of the subject. For instance, an infant may have different vitamin and mineral requirements than a child between the
25 ages of one and thirteen years. Thus, the embodiments are not intended to limit the nutritional composition to a particular age group but, rather, to provide a range of acceptable vitamin and mineral components.

[00188] In certain embodiments, the composition may optionally include, but is not limited to, one or more of the following vitamins or derivations thereof: vitamin B1
30 (thiamin, thiamin pyrophosphate, TPP, thiamin triphosphate, TTP, thiamin hydrochloride, thiamin mononitrate), vitamin B2 (riboflavin, flavin mononucleotide,

FMN, flavin adenine dinucleotide, FAD, lactoflavin, ovoflavin), vitamin B3 (niacin, nicotinic acid, nicotinamide, niacinamide, nicotinamide adenine dinucleotide, NAD, nicotinic acid mononucleotide, NicMN, pyridine-3-carboxylic acid), vitamin B3-precursor tryptophan, vitamin B6 (pyridoxine, pyridoxal, pyridoxamine, pyridoxine hydrochloride), pantothenic acid (pantothenate, panthenol), folate (folic acid, folacin, pteroylglutamic acid), vitamin B12 (cobalamin, methylcobalamin, deoxyadenosylcobalamin, cyanocobalamin, hydroxycobalamin, adenosylcobalamin), biotin, vitamin C (ascorbic acid), vitamin A (retinol, retinyl acetate, retinyl palmitate, retinyl esters with other long-chain fatty acids, retinal, retinoic acid, retinol esters), vitamin D (calciferol, cholecalciferol, vitamin D3, 1,25,-dihydroxyvitamin D), vitamin E (α -tocopherol, α -tocopherol acetate, α -tocopherol succinate, α -tocopherol nicotinate, α -tocopherol), vitamin K (vitamin K1, phylloquinone, naphthoquinone, vitamin K2, menaquinone-7, vitamin K3, menaquinone-4, menadione, menaquinone-8, menaquinone-8H, menaquinone-9, menaquinone-9H, menaquinone-10, menaquinone-11, menaquinone-12, menaquinone-13), choline, inositol, β -carotene and any combinations thereof.

[00189] In other embodiments, the composition may optionally include, but is not limited to, one or more of the following minerals or derivations thereof: boron, calcium, calcium acetate, calcium gluconate, calcium chloride, calcium lactate, calcium phosphate, calcium sulfate, chloride, chromium, chromium chloride, chromium picolinate, copper, copper sulfate, copper gluconate, cupric sulfate, fluoride, iron, carbonyl iron, ferric iron, ferrous fumarate, ferric orthophosphate, iron trituration, polysaccharide iron, iodide, iodine, magnesium, magnesium carbonate, magnesium hydroxide, magnesium oxide, magnesium stearate, magnesium sulfate, manganese, molybdenum, phosphorus, potassium, potassium phosphate, potassium iodide, potassium chloride, potassium acetate, selenium, sulfur, sodium, docusate sodium, sodium chloride, sodium selenate, sodium molybdate, zinc, zinc oxide, zinc sulfate and mixtures thereof. Non-limiting exemplary derivatives of mineral compounds include salts, alkaline salts, esters and chelates of any mineral compound.

[00190] The minerals can be added to growing-up milks or to other children's nutritional compositions in the form of salts such as calcium phosphate, calcium glycerol

phosphate, sodium citrate, potassium chloride, potassium phosphate, magnesium phosphate, ferrous sulfate, zinc sulfate, cupric sulfate, manganese sulfate, and sodium selenite. Additional vitamins and minerals can be added as known within the art.

[00191] In an embodiment, the children's nutritional composition may contain
5 between about 10 and about 50% of the maximum dietary recommendation for any given country, or between about 10 and about 50% of the average dietary recommendation for a group of countries, per serving of vitamins A, C, and E, zinc, iron, iodine, selenium, and choline. In another embodiment, the children's nutritional composition may supply about 10 – 30% of the maximum dietary recommendation for
10 any given country, or about 10 – 30% of the average dietary recommendation for a group of countries, per serving of B-vitamins. In yet another embodiment, the levels of vitamin D, calcium, magnesium, phosphorus, and potassium in the children's nutritional product may correspond with the average levels found in milk. In other embodiments, other nutrients in the children's nutritional composition may be present at about 20% of
15 the maximum dietary recommendation for any given country, or about 20% of the average dietary recommendation for a group of countries, per serving.

[00192] The children's nutritional composition of the present disclosure may optionally include one or more of the following flavoring agents, including, but not limited to, flavored extracts, volatile oils, cocoa or chocolate flavorings, peanut butter
20 flavoring, cookie crumbs, vanilla or any commercially available flavoring. Examples of useful flavorings include, but are not limited to, pure anise extract, imitation banana extract, imitation cherry extract, chocolate extract, pure lemon extract, pure orange extract, pure peppermint extract, honey, imitation pineapple extract, imitation rum extract, imitation strawberry extract, or vanilla extract; or volatile oils, such as balm oil, bay oil, bergamot oil, cedarwood oil, cherry oil, cinnamon oil, clove oil, or peppermint
25 oil; peanut butter, chocolate flavoring, vanilla cookie crumb, butterscotch, toffee, and mixtures thereof. The amounts of flavoring agent can vary greatly depending upon the flavoring agent used. The type and amount of flavoring agent can be selected as is known in the art.

30 [00193] The nutritional compositions of the present disclosure may optionally include one or more emulsifiers that may be added for stability of the final product. Examples of

suitable emulsifiers include, but are not limited to, lecithin (*e.g.*, from egg or soy), alpha lactalbumin and/or mono- and di-glycerides, and mixtures thereof. Other emulsifiers are readily apparent to the skilled artisan and selection of suitable emulsifier(s) will depend, in part, upon the formulation and final product.

5 [00194] The incorporation of HMO into a nutritional composition, such as an infant formula, may require the presence of at least one emulsifier to ensure that the HMO do not separate from the fat or proteins contained within the infant formula during shelf-storage or preparation.

[00195] In some embodiments, the nutritional composition may be formulated to
10 include from about 0.5 wt% to about 1 wt% of emulsifier based on the total dry weight of the nutritional composition. In other embodiments, the nutritional composition may be formulated to include from about 0.7 wt% to about 1 wt% of emulsifier based on the total dry weight of the nutritional composition.

[00196] In some embodiments where the nutritional composition is a ready-to-use
15 liquid composition, the nutritional composition may be formulated to include from about 200 mg/L to about 600 mg/L of emulsifier. Still, in certain embodiments, the nutritional composition may include from about 300 mg/L to about 500 mg/L of emulsifier. In other embodiments, the nutritional composition may include from about 400 mg/L to about 500 mg/L of emulsifier.

20 [00197] The nutritional compositions of the present disclosure may optionally include one or more preservatives that may also be added to extend product shelf life. Suitable preservatives include, but are not limited to, potassium sorbate, sodium sorbate, potassium benzoate, sodium benzoate, potassium citrate, calcium disodium EDTA, and mixtures thereof. The incorporation of a preservative in the nutritional composition
25 including HMO ensures that the nutritional composition has a suitable shelf-life such that, once reconstituted for administration, the nutritional composition delivers nutrients that are bioavailable and/or provide health and nutrition benefits for the target subject.

[00198] In some embodiments the nutritional composition may be formulated to
include from about 0.1 wt% to about 1.0 wt% of a preservative based on the total dry
30 weight of the composition. In other embodiments, the nutritional composition may be

formulated to include from about 0.4 wt% to about 0.7 wt% of a preservative based on the total dry weight of the composition.

[00199] In some embodiments where the nutritional composition is a ready-to-use liquid composition, the nutritional composition may be formulated to include from
5 about 0.5 g/L to about 5 g/L of preservative. Still, in certain embodiments, the nutritional composition may include from about 1 g/L to about 3 g/L of preservative.

[00200] The nutritional compositions of the present disclosure may optionally include one or more stabilizers. Suitable stabilizers for use in practicing the nutritional composition of the present disclosure include, but are not limited to, gum arabic, gum
10 ghatti, gum karaya, gum tragacanth, agar, furcellaran, guar gum, gellan gum, locust bean gum, pectin, low methoxyl pectin, gelatin, microcrystalline cellulose, CMC (sodium carboxymethylcellulose), methylcellulose hydroxypropyl methyl cellulose, hydroxypropyl cellulose, DATEM (diacetyl tartaric acid esters of mono- and diglycerides), dextran, carrageenan, and mixtures thereof.

15 [00201] Incorporating a suitable stabilizer in the nutritional composition including HMO ensures that the nutritional composition has a suitable shelf-life such that, once reconstituted for administration, the nutritional composition delivers nutrients that are bioavailable and/or provide health and nutrition benefits for the target subject.

[00202] In some embodiments where the nutritional composition is a ready-to-use
20 liquid composition, the nutritional composition may be formulated to include from about 50 mg/L to about 150 mg/L of stabilizer. Still, in certain embodiments, the nutritional composition may include from about 80 mg/L to about 120 mg/L of stabilizer.

[00203] The nutritional compositions of the disclosure may provide minimal, partial or total nutritional support. The compositions may be nutritional supplements or meal
25 replacements. The compositions may, but need not, be nutritionally complete. In an embodiment, the nutritional composition of the disclosure is nutritionally complete and contains suitable types and amounts of lipid, carbohydrate, protein, vitamins and minerals. The amount of lipid or fat typically can vary from about 2 to about 7 g/100 kcal. The amount of protein typically can vary from about 1 to about 5 g/100 kcal. The
30 amount of carbohydrate typically can vary from about 8 to about 14 g/100 kcal.

[00204] In some embodiments, the nutritional composition of the present disclosure is a growing-up milk. Growing-up milks are fortified milk-based beverages intended for children over 1 year of age (typically from 1-6 years of age). They are not medical foods and are not intended as a meal replacement or a supplement to address a particular
5 nutritional deficiency. Instead, growing-up milks are designed with the intent to serve as a complement to a diverse diet to provide additional insurance that a child achieves continual, daily intake of all essential vitamins and minerals, macronutrients plus additional functional dietary components, such as non-essential nutrients that have purported health-promoting properties.

10 [00205] The exact composition of an infant formula or a growing-up milk or other nutritional composition according to the present disclosure can vary from market-to-market, depending on local regulations and dietary intake information of the population of interest. In some embodiments, nutritional compositions according to the disclosure consist of a milk protein source, such as whole or skim milk, plus added sugar and
15 sweeteners to achieve desired sensory properties, and added vitamins and minerals. The fat composition is typically derived from the milk raw materials. Total protein can be targeted to match that of human milk, cow milk or a lower value. Total carbohydrate is usually targeted to provide as little added sugar, such as sucrose or fructose, as possible to achieve an acceptable taste. Typically, Vitamin A, calcium and Vitamin D are
20 added at levels to match the nutrient contribution of regional cow milk. Otherwise, in some embodiments, vitamins and minerals can be added at levels that provide approximately 20% of the dietary reference intake (DRI) or 20% of the Daily Value (DV) per serving. Moreover, nutrient values can vary between markets depending on the identified nutritional needs of the intended population, raw material contributions and
25 regional regulations.

[00206] The pediatric subject may be a child or an infant. For example, the subject may be an infant ranging in age from 0 to 3 months, about 0 to 6 months, 0 to 12 months, 3 to 6 months, or 6 to 12 months. The subject may alternatively be a child ranging in age from 1 to 13 years, 1 to 6 years or 1 to 3 years. In an embodiment, the composition may
30 be administered to the pediatric subject prenatally, during infancy, and during childhood.

EXAMPLE

[00207] Table 1 provides an example embodiment of a nutritional composition according to the present disclosure and describes the amount of each ingredient to be included per 100 kcal serving.

5

Table 1. Nutrition profile of an example nutritional composition

Nutrient/Lipid	per 100 kcal	
	Minimum	Maximum
Protein (g)	1	7
Fat (g)	1	10
Carbohydrates (g)	5	25
DHA (mg)	5	100
GOS (g)	0.1	1.0
PDX (g)	0.1	0.5
LGG (CFU)	1x10 ⁴	1.5x10 ¹⁰
Milk oligosaccharides (<i>e.g.</i> sialyllactose, 2-fucosyllactose) (g)	0.005	1
Vitamin A (IU)	134	921
Vitamin D (IU)	22	126
Vitamin E (IU)	0.8	5.4
Vitamin K (mcg)	2.9	18
Thiamin (mcg)	63	328
Riboflavin (mcg)	68	420
Vitamin B6 (mcg)	52	397
Vitamin B12 (mcg)	0.2	0.9
Niacin (mcg)	690	5881
Folic acid (mcg)	8	66
Panthothenic acid (mcg)	232	1211
Biotin (mcg)	1.4	5.5
Vitamin C (mg)	4.9	24
Choline (mg)	4.9	43
Calcium (mg)	68	297
Phosphorus (mg)	54	210
Magnesium (mg)	4.9	34
Sodium (mg)	24	88
Potassium (mg)	82	346
Chloride (mg)	53	237
Iodine (mcg)	8.9	79
Iron (mg)	0.7	2.8
Zinc (mg)	0.7	2.4
Manganese (mcg)	7.2	41
Copper (mcg)	16	331

[00208] All references cited in this specification, including without limitation, all papers, publications, patents, patent applications, presentations, texts, reports, manuscripts, brochures, books, internet postings, journal articles, periodicals, and the like, are hereby incorporated by reference into this specification in their entireties. The discussion of the
5 references herein is intended merely to summarize the assertions made by their authors and no admission is made that any reference constitutes prior art. Applicants reserve the right to challenge the accuracy and pertinence of the cited references.

[00209] Although embodiments of the disclosure have been described using specific terms, devices, and methods, such description is for illustrative purposes only.
10 The words used are words of description rather than of limitation. It is to be understood that changes and variations may be made by those of ordinary skill in the art without departing from the spirit or the scope of the present disclosure, which is set forth in the following claims. In addition, it should be understood that aspects of the various embodiments may be interchanged in whole or in part. For example, while methods for
15 the production of a commercially sterile liquid nutritional supplement made according to those methods have been exemplified, other uses are contemplated. Therefore, the spirit and scope of the appended claims should not be limited to the description of the versions contained therein.