			Example 11	Example 12	Example 13	Example 14	Example 15	Example 16	Example 17	Example 18	Comparative Example 1	Example 19
Aqueous phase	Raw milk		99.69%	99.28%	98.47%	96.32%	81.60%	61.73%	50.74%	45.83%	40.93%	81.60%
	Emulsifier 1		0.01%	0.02%	0.03%	0.08%	0.40%	2.17%	1.06%	1.17%	1.27%	0.40%
Oil phase	Stabilized PUFA oil 1		0.1%	0.2%	0.5%	1.2%	6.0%	12.0%	24.1%	26.5%	28.9%	6.0%
	Oils and fats (A)	Oils and fats 1	-	-	-	-	-	-	-	-	-	12.0%
		Oils and fats 2	0.2%	0.5%	1.0%	2.4%	12.0%	24.1%	24.1%	26.5%	28.9%	-
Sum			100.00%	100.00%	100.00%	100.00%	100.00%	100.00%	100.00%	100.00%	100.00%	100.00%
Amount of oils and fats having a melting point of 10 to 42 °C in the oil phase (weight%)			66.7%	66.7%	66.7%	66.7%	66.7%	66.7%	50.0%	50.0%	50.0%	66.7%
Aqueous phase/oil phase			274.5	137.3	68.2	26.7	4.5	1.8	1.1	0.9	0.7	4.5
Total amount of DHA and EPA in premix (weight%) (B)			0.05%	0.10%	0.20%	0.50%	2.50%	5.00%	10.00%	11.00%	12.00%	2.50%
Oils and fats (A)/(B)			4.8	4.8	4.8	4.8	4.8	4.8	2.4	2.4	2.4	4.8

			Example 20	Example 21	Example 22	Comparative Example 2	Comparative Example 3	Example 23	Example 24	Example 25	Example 26	Example 27
Aqueous phase	Raw milk		81.60%	81.60%	81.60%	81.60%	99.39%	99.28%	98.98%	98.47%	95.50%	89.68%
	Emulsifier 1		0.40%	0.40%	0.40%	0.40%	0.01%	0.02%	0.02%	0.03%	0.10%	0.22%
Oil phase	Stabilized PUFA oil 1		6.0%	6.0%	6.0%	6.0%	0.5%	0.5%	0.5%	0.5%	0.5%	0.5%
	Oils and fats (A)	Oils and fats 2	-	-	-	-	0.1%	0.2%	0.5%	1.0%	3.9%	9.6%
		Oils and fats 3	12.0%	-	-	-	-	-	-	-	-	-
		Oils and fats 4	-	12.0%	-	-	-	-	-	-	-	-
		Oils and fats 5	-	-	12.0%	-	-	-	-	-	-	-

		Oils and fats 6	-	-	-	12.0%	-	-	-	-	-	-
Sum			100.00%	100.00%	100.00%	100.00%	100.00%	100.00%	100.00%	100.00%	100.00%	100.00%
Amount of oils and fats having a melting point of 10 to 42 °C in the oil phase (weight%)			66.7%	66.7%	66.7%	0%	23.1%	28.6%	50.0%	66.7%	88.9%	95.2%
Aqueous phase/oil phase			4.5	4.5	4.5	4.5	158.5	147.1	102.7	68.2	22.1	8.9
Total amount of DHA and EPA in premix (weight%) (B)			2.50%	2.50%	2.50%	2.50%	0.20%	0.20%	0.20%	0.20%	0.20%	0.20%
Oils and fats (A)/(B)			4.8	4.8	4.8	4.8	0.7	1.0	2.4	4.8	19.3	48.2

			Example 28	Example 29	Comparative Example 4	Comparative Example 5	Comparative Example 6	Comparative Example 7	Example 30	Example 31	Example 32	Example 33
Aqueous phase	Raw milk		79.76%	50.23%	40.42%	99.89%	99.79%	99.47%	99.68%	99.26%	98.41%	61.73%
	Emulsifier 1		0.44%	1.07%	1.28%	0.01%	0.01%	0.03%	0.02%	0.04%	0.09%	-
	Emulsifier 2		-	-	-	-	-	-	-	-	-	2.17%
Oil phase	Stabilized PUFA oil 1		0.5%	0.5%	0.5%	0.1%	0.2%	0.5%	0.1%	0.2%	0.5%	12.0%
	Oils and fats (A)	Oils and fats 1	-	-	-	-	-	-	0.2%	0.5%	1.0%	-
		Oils and fats 2	19.3%	48.2%	57.8%	-	-	-	-	-	-	24.1%
Sum			100.00%	100.00%	100.00%	100.00%	100.00%	100.00%	100.00%	100.00%	100.00%	100.00%
Amount of oils and fats having a melting point of 10 to 42 °C in the oil phase (weight%)			97.6%	99.0%	99.2%	0%	0%	0%	66.6%	66.7%	66.7%	66.7%
Aqueous phase/oil phase			4.1	1.1	0.7	825.4	413.9	206.5	275.2	137.3	68.2	1.7

Total amount of DHA and EPA in premix (weight%) (B)	0.20%	0.20%	0.20%	0.05%	0.10%	0.20%	0.05%	0.10%	0.20%	5.00%
Oils and fats (A)/(B)	96.4	241.0	289.2	-	-	-	4.8	4.8	4.8	4.8

			Example 34	Example 35	Example 36	Example37
Aqueous phase	Raw milk		61.01%	61.01%	60.97%	60.97%
	Emulsifier 1		2.17%	2.17%	-	-
	Emulsifier 2		-	-	2.21%	2.21%
Oil phase	Stabilized PUFA oil 1		12.0%	12.0%	12.0%	12.0%
	Oils and fats (A)	Oils and fats 1	-	-	-	-
		Oils and fats 2	24.1%	24.1%	24.1%	24.1%
	Emulsifier 3		0.72%	-	0.72%	-
	Emulsifier 4		-	0.72%	-	0.72%
Sum			100.00%	100.00%	100.00%	100.00%
Amount of oils and fats having a melting point of 10 to 42 °C in the oil phase (weight%)			66.7%	66.7%	66.7%	66.7%
Aqueous phase/oil phase			1.7	1.7	1.7	1.7
Total amount of DHA and EPA in premix (weight%) (B)			5.00%	5.00%	5.00%	5.00%
Oils and fats (A)/(B)			4.8	4.8	4.8	4.8

(Unit in formulation is weight%)

	Example 1	Example 2	Example 3	Example 4	Example 5	Example 6	Example 7	Example 8	Example 9	Example 10
Emulsifiability of premix	5	5	5	5	5	5	5	5	5	5
Flavor of premix	5	5	5	5	5	5	5	3	4	4

	Example 11	Example 12	Example 13	Example 14	Example 15	Example 16	Example 17	Example 18	Comparative Example 1	Example 19
Emulsifiability of premix	5	5	5	5	5	5	5	3	2	5
Flavor of premix	5	5	5	5	5	5	4	4	4	5

	Example 20	Example 21	Example 22	Comparative Example 2	Comparative Example 3	Example 23	Example 24	Example 25	Example 26	Example 27
Emulsifiability of premix	5	5	5	5	5	5	5	5	5	5
Flavor of premix	5	4	3	2	2	3	4	5	5	5

	Example 28	Example 29	Comparative Example 4	Comparative Example 5	Comparative Example 6	Comparative Example 7	Example 30	Example 31	Example 32	Example 33
Emulsifiability of premix	5	4	2	5	5	5	5	5	5	5
Flavor of premix	5	5	5	2	2	1	4	3	2	5

	Example 34	Example 35	Example 36	Example 37

(weight%)										
Dilution factor of premix	-	-	11.8	11.8	7.5	16.1	7.5	7.5	7.5	16.1

	Example 46	Example 47	Example 48	Example 49	Example 50	Example 51	Example 52	Example 53	Example 54	Example 55
Premix of Example 9	13.3	-	-	-	-	-	-	-	-	-
Premix of Example 10	-	6.2	-	-	-	-	-	-	-	-
Premix of Example 12	-	-	50.0	-	-	-	-	-	-	-
Premix of Example 13	-	-	-	50.0	-	-	-	-	-	-
Premix of Example 14	-	-	-	-	20.0	-	-	-	-	-
Premix of Example 15	-	-	-	-	-	20.0	-	-	-	-
Premix of Example 16	-	-	-	-	-	-	20.0	-	-	-
Premix of Example 17	-	-	-	-	-	-	-	30.0	-	50.0
Premix of Example 18	-	-	-	-	-	-	-	-	30.0	-
Raw milk	-	-	50.0	50.0	80.0	80.0	80.0	70.0	70.0	50.0
Skimmed powder milk	7.8	8.5	-	-	-	-	-	-	-	-
Water	78.9	85.3	-	-	-	-	-	-	-	-
Sum	100.00	100.00	100.00	100.00	100.00	100.00	100.00	100.00	100.00	100.00
Total amount of DHA and EPA in food	0.15	0.15	0.05	0.10	0.10	0.50	1.00	3.00	3.30	6.00

or drink product (weight%)										
Dilution factor of premix	7.5	16.1	2.0	2.0	5.0	5.0	5.0	3.3	3.3	2.0

	Example 56	Example 57	Example 58	Example 59	Example 60
Premix of Example 33	20.0	-	-	-	-
Premix of Example 34	-	20.0	-	-	-
Premix of Example 35	-	-	20.0	-	-
Premix of Example 36	-	-	-	20.0	-
Premix of Example 37	-	-	-	-	20.0
Raw milk	80.0	80.0	80.0	80.0	80.0
Sum	100.0	100.0	100.0	100.0	100.0
Total amount of DHA and EPA in food or drink product (weight%)	0.50	0.50	0.50	0.50	0.50
Dilution factor of premix	5.0	5.0	5.0	5.0	5.0

(Unit in formulation is weight%)

	Comparative Example 8	Comparative Example 9	Example 38	Example 39	Example 40	Example 41	Example 42	Example 43	Example 44	Example 45
Flavor evaluation	2	2	4	5	5	3	5	5	5	5

	Example 46	Example 47	Example 48	Example 49	Example 50	Example 51	Example 52	Example 53	Example 54	Example 55
Flavor evaluation	5	5	5	4	3	3	3	4	5	5

	Example 56	Example 57	Example 58	Example 59	Example 60
Flavor evaluation	5	5	5	5	5