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(21) International Application Number: PCT/SE98/01326 (22) International Filing Date: 6 July 1998 (06.07.98) (30) Priority Data: 9702630-6 7 July 1997 (07.07.97) SE (71) Applicant (for all designated States except US): SCOTIA LIPIDTEKNIK AB [SE/SE]; P.O. Box 6686, S-113 84 Stockholm (SE). (72) Inventors; and (75) Inventors/Applicants (for US only): HERSLÖF, Bengt [SE/SE]; Brunbärsvägen 2, S-114 21 Stockholm (SE). LINDMARK, Lars [SE/SE]; Ejdervägen 8, S-239 41 Falsterbo (SE). BOHLINDER, Karin [SE/SE]; Kyrkbacken 23, S-171 50 Solna (SE). CARLSSON, Anders [SE/SE]; S:t Göransgatan 80, S-112 38 Stockholm (SE). (74) Agents: LARFELDT, Helene et al.; Bergensträhle & Lindvall AB, P.O. Box 17704, S-118 93 Stockholm (SE).		(81) Designated States: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GE, GH, GM, GW, HR, HU, ID, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZW, ARIPO patent (GH, GM, KE, LS, MW, SD, SZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG). Published <i>With international search report.</i> <i>Before the expiration of the time limit for amending the claims and to be republished in the event of the receipt of amendments.</i>
(54) Title: SATIETY PRODUCT		
(57) Abstract A food composition giving a prolonged feeling of satiety, comprising a mixture of or an oil-in-water emulsion of triglyceride oils having a solid fat content at ambient or body temperature with a food emulsifier. The invention also refers to the use of said mixture or oil-in-water emulsion for the preparation of a pharmaceutical composition for the control of calorie or fat intake.		