WHAT IS CLAIMED IS:

1. A stabilized liquid nutritional composition comprising:

a protein component in an amount of from 0.5% to 30% by weight of the composition; and

a stabilizer system~~, the stabilizer system~~ comprising a native waxy starch and maltotriose;~~,~~

wherein from 65% to 100% of the protein component is soluble protein;

wherein the native waxy starch ~~comprising~~ has a protein content of less than 0.04% by weight of the native waxy starch ~~protein.~~; and

wherein the maltotriose comprises from 0.01% to 15% by weight of the composition.

~~2. The stabilized liquid nutritional composition of claim 1, wherein the stabilizer system further comprises maltotriose, wherein the maltotriose is present from 0.01% to 15% by weight of the composition.~~

2~~3~~. The stabilized liquid nutritional composition of claim 1 ~~or 2~~, wherein the native waxy starch comprises ~~by weight~~ less than ~~at least one of~~ 1% by weight amylose.

3~~4~~. The stabilized liquid nutritional composition of claim 1 ~~or 2~~, wherein the native waxy starch ~~is present in the composition~~ comprises from 0.5% to 15% by weight of the composition.

4~~5~~. The stabilized liquid nutritional composition of claim 1 ~~or 2~~, wherein the composition is carrageenan-free or cellulose gum-free.

5~~6~~. The stabilized liquid nutritional composition of claim 1~~2~~, wherein the stabilizer system consists ~~essentially~~ of the native waxy starch and maltotriose.

6~~7~~. The stabilized liquid nutritional composition of claim 1~~,~~ ~~or 2~~ furthercomprising:

~~a stabilizer system, a protein component,~~ a fat component;~~,~~ and

a carbohydrate component;~~,~~

wherein the native waxy starch comprises~~the stabilizer system comprising~~ a native hybrid waxy potato starch;~~,~~

wherein the protein ~~composition~~ component comprises ~~comprising~~ skim milk and whey protein concentrate;~~,~~

wherein the fat component comprises ~~comprising~~ soy oil, coconut oil, and medium chain triglyceride oil;~~, and~~

wherein the carbohydrate ~~composition~~ component comprises ~~comprising~~ corn syrup solids and lactose; and~~,~~

wherein the nutritional composition is an infant formula.

~~7~~8. A process for manufacturing a stabilized liquid nutritional composition, the process comprising the steps of:

hydrating a native waxy starch at a temperature of from 55°C to 70°C for a period of from 15 minutes to 30 minutes, wherein the native waxy starch has a protein content of less than 0.04% by weight of the native waxy starch;

introducing ~~a~~ the hydrated native waxy starch into a liquid nutritional composition comprising at least one of protein, fat, and carbohydrate; and

heating the liquid nutritional composition including the native waxy starch to form the stabilized liquid nutritional composition.

~~8~~9. The process for manufacturing a stabilized liquid nutritional composition of claim ~~7~~9, wherein maltotriose is introduced into the liquid nutritional composition such that the liquid nutritional composition in the heating step comprises the native waxy starch and maltotriose.

~~9~~10. The process for manufacturing a stabilized liquid nutritional composition of claim ~~8~~10, wherein the native waxy starch is introduced in an amount of from 0.5% to 15% by weight of the liquid

nutritional composition and the maltotriose is introduced in an amount of from about 0.01% to about 15% by weight of the liquid nutritional composition.

~~11. The process of claim 9 or 10, further comprising the step of hydrating the waxy starch prior to introducing the starch into the liquid nutritional composition, wherein the starch is preferably hydrated at a temperature from 55°C to 70°C for a period from 15 minutes to 30 minutes prior to being introduced into the liquid nutritional composition.~~

10~~12~~. The process of claim 7 or 8 ~~9 or 10~~, wherein the native waxy starch is introduced in an amount of no more than 2% by weight of the liquid nutritional composition.

11~~13~~. The process of claim 8~~10~~, further comprising the step of subjecting the heated liquid nutritional composition comprising the native waxy starch and maltotriose to further processing selected from the group consisting of retort processing and aseptic processing.

12~~14~~. The process of claim 7~~9~~, further comprising the steps of:

introducing maltotriose into a carbohydrate-mineral slurry;

mixing the carbohydrate-mineral slurry with at least one of a protein-in-water slurry and a protein-in-fat slurry to form the liquid nutritional composition.

13~~15~~. The stabilized liquid nutritional composition of any one of claims 1 to 6~~7~~, wherein the waxy native starch is a native hybrid waxy potato starch.