Claims:

1. Use of (i) 0.2 to 1.8% w/w of at least one salt having a pKa lower than 4 selected from the group consisting of calcium gluconate, calcium lactate, and combination thereof, (ii) from 1 to 19% w/w starch and (iii) from 0.5% to 2% w/w pectin in the manufacture of a composition for inhibiting growth of bacteria in the gastrointestinal tract of a subject, wherein the composition has a buffer strength of from 9 to 22, wherein buffer strength means the volume of 0.1 M HCl required to decrease the pH of a 50 mL volume of a liquid composition from a starting pH to a pH of 3, and wherein the bacteria is selected from the group consisting of Enteropathogenic *E. coli* (EPEC), Enteroaggregative *E. coli* (EAEC), *Cronobacter sakazakii, Salmonella enterica,* and combinations thereof.

2. The use according to claim 1, wherein the composition is an infant formula.

3. The use according to claim 1, wherein the composition comprises a lipid source and a carbohydrate source.

4. The use according to claim 1, wherein the composition comprises a protein source.

5. The use according to claim 4, wherein the composition comprises a protein source having a whey to casein ratio of from 55:45 to 85:15.

6. The use according to claim 4, wherein the composition comprises a protein source having a whey to casein ratio of from 60:40 to 80:20.

7. The use according to claim 4, wherein the composition comprises a protein source having a whey to casein ratio selected from the group consisting of 60:40, 70:30 and 80:20.

8. The use according to claim 1, wherein the composition further comprises at least one prebiotic.

9. The use according to claim 8, wherein the prebiotic composition comprises

polydextrose.

10. The use according to claim 9, wherein the prebiotic composition further comprises galactooligosaccharide.

11. The use according to claim 10, wherein the ratio of galactooligosaccharide to polydextrose is from 9:1 to 1:9.

12. The use according to claim 1, wherein the composition further comprises 5 mg/100 kcal to 100 mg/100 kcal of at least one source of long chain polyunsaturated fatty acids.

13. The use according to claim 12, wherein the source of long chain polyunsaturated fatty acids comprises docosahexaenoic acid and arachidonic acid.