Claims

1. An enteral nutrient comprising a protein, a fat, a carbohydrate, a vitamin, and a mineral, and having a pH of 3.0 to 4.5,

wherein the protein contains 5 to 65% of a soy protein containing 20 to 40% of a peptide fraction whose molecular weight is less than 6000;

wherein a viscosity after thermal sterilization ranges from 1000 to 30000 mPa·s.

2. The enteral nutrient according to claim 1, wherein an average particle size is not larger than 10 μm and has the capability of permeation through a 50 μm filter.

~~3. The enteral nutrient according to claim 1, wherein a viscosity after thermal sterilization ranges from 1000 to 30000 mPa·s.~~

3. The enteral nutrient according to claim 1, wherein the protein comprises a milk serum protein.

4. The enteral nutrient according to claim 1, wherein the caloric value per gram of the enteral nutrient is at 0.6 to 2.0 kcal.

5. The enteral nutrient according to claim 1, wherein the thermal sterilization is done through heat treatment at 110 to 125°C for about 4 to 30 minutes by retort sterilization or through heat treatment at 70 to 95°C for about 5 to 20 minutes by boiling (high temperature-normal pressure) sterilization.