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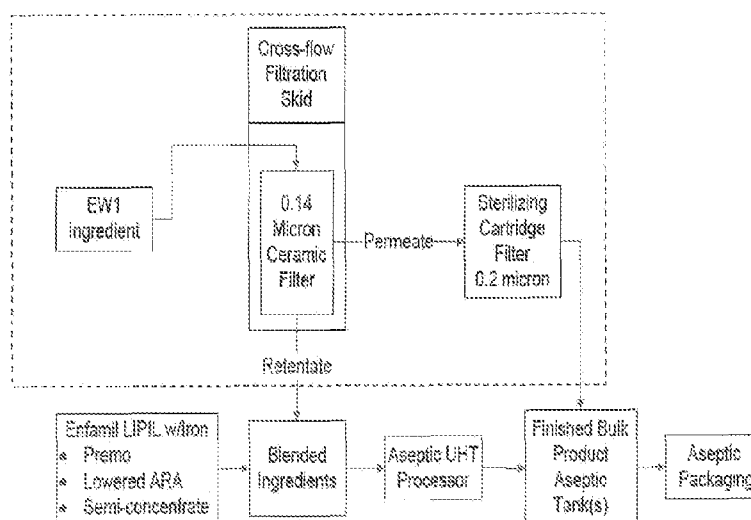
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(54) Title: METHODS FOR PRESERVING ENDOGENOUS TGF-BETA

Figure 1.

(57) Abstract: The present invention is directed to a processing method and a selection of ingredients that will retain TGF- β levels, bioactivity, and/or bioavailability in a liquid nutritional product.