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(21) International Application Number: PCT/EP96/05184 (22) International Filing Date: 23 November 1996 (23.11.96) (30) Priority Data: 195 44 310.1 28 November 1995 (28.11.95) DE (71) Applicant (for all designated States except US): B. BRAUN MELSUNGEN AG [DE/DE]; Carl-Braun-Strasse 1, D- 34212 Melsungen (DE). (72) Inventors; and (75) Inventors/Applicants (for US only): PSCHERER, German [DE/DE]; Thüringer Strasse 32, D-34212 Melsungen (DE). JUNGINGER, Marco [DE/DE]; Himmelsbergstrasse 18, D- 34212 Melsungen (DE). NEHNE, Jörg [DE/DE]; Weserring 7, D-34302 Guxhagen (DE). CARPENTIER, Yvon, A. [BE/BE]; 410, rue de Perche, B-1180 Brüssel (BE). (74) Agent: WEBER, Thomas; Postfach 10 22 41, D-50462 Köln (DE).		(81) Designated States: AL, AU, BA, BB, BG, BR, CA, CN, CU, CZ, EE, GE, HU, IL, IS, JP, KP, KR, LC, LK, LR, LT, LV, MG, MK, MN, MX, NO, NZ, PL, RO, SG, SI, SK, TR, TT, UA, US, UZ, VN, ARIPO patent (KE, LS, MW, SD, SZ, UG), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, 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>With amended claims.</i>
(54) Title: HYDROLYSIS-OPTIMIZED LIPID EMULSIONS AND USE THEREOF (57) Abstract The present invention pertains to hydrolysis-optimized isotonic lipid emulsions comprising medium-chain triglycerides (MCT), vegetable oils and fish oil, as well as their use for parenteral nutrition.		