



(43) International Publication Date
4 July 2013 (04.07.2013)

(10) International Publication Number
WO 2013/101591 A3

(51) International Patent Classification:

A23L 3/10 (2006.01) A21D 4/00 (2006.01)
A23C 3/02 (2006.01) A21D 6/00 (2006.01)
A23C 3/03 (2006.01) A23L 1/29 (2006.01)
A23L 3/16 (2006.01) A23B 9/02 (2006.01)

(21) International Application Number:

PCT/US2012/070588

(22) International Filing Date:

19 December 2012 (19.12.2012)

(25) Filing Language:

English

(26) Publication Language:

English

(30) Priority Data:

61/581,458 29 December 2011 (29.12.2011) US

(71) Applicant: **ABBOTT LABORATORIES** [US/US]; 100
Abbott Park Road, Abbott, Park, IL 60064-3500 (US).

(72) Inventors: **VURMA, Mustafa**; 10214 Archer Lane, Dub-
lin, OH 43017 (US). **FOX, Wendy, S.**; 4439 Huntwicke
Drive, Hillard, OH 43026 (US). **KOCAOGLU-VURMA,**
Nurdan; 10214 Archer Lane, Dublin, OH 43017 (US).

(74) Agents: **JACKSON, Christopher, M.** et al.; Calfee, Hal-
ter & Griswold LLP, The Calfee Building, 1405 East Sixth
Street, Cleveland, OH 44114-1607 (US).

(81) Designated States (*unless otherwise indicated, for every
kind of national protection available*): AE, AG, AL, AM,

AO, AT, AU, AZ, BA, BB, BG, BH, BN, BR, BW, BY,
BZ, CA, CH, CL, CN, CO, CR, CU, CZ, DE, DK, DM,
DO, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT,
HN, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP,
KR, KZ, LA, LC, LK, LR, LS, LT, LU, LY, MA, MD,
ME, MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI,
NO, NZ, OM, PA, PE, PG, PH, PL, PT, QA, RO, RS, RU,
RW, SC, SD, SE, SG, SK, SL, SM, ST, SV, SY, TH, TJ,
TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, ZA,
ZM, ZW.

(84) Designated States (*unless otherwise indicated, for every
kind of regional protection available*): ARIPO (BW, GH,
GM, KE, LR, LS, MW, MZ, NA, RW, SD, SL, SZ, TZ,
UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, RU, TJ,
TM), European (AL, AT, BE, BG, CH, CY, CZ, DE, DK,
EE, ES, FI, FR, GB, GR, HR, HU, IE, IS, IT, LT, LU, LV,
MC, MK, MT, NL, NO, PL, PT, RO, RS, SE, SI, SK, SM,
TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW,
ML, MR, NE, SN, TD, TG).

Published:

- with international search report (Art. 21(3))
- before the expiration of the time limit for amending the
claims and to be republished in the event of receipt of
amendments (Rule 48.2(h))

(88) Date of publication of the international search report:

22 August 2013

(54) Title: METHODS FOR REDUCING MICROBIAL CONTAMINATION OF DRYBLENDED POWDERED NUTRITIONAL COMPOSITIONS

(57) Abstract: Disclosed are methods of preparing dryblended powdered nutritional compositions including at least one dry ingredi-
ent that has undergone a microbial inactivation heat treatment sufficient to inactivate microbes present therein. The heat treatment
comprises subjecting the dry ingredient to a temperature of greater than 48°C to no greater than 60°C for a period of from 2 days to
30 days and allows for incorporation of the dry ingredient into the dryblended powdered nutritional composition without risk of sub-
stantial microbial contamination of the composition, and further, without substantially altering the physical and functional properties
of the dry ingredient.



WO 2013/101591 A3