WHAT IS CLAIMED IS:

1. A nutritional product fat system, the fat system comprising at least 10 wt% of an unsaturated free fatty acid component.

2. The fat system of claim 1, wherein the fat system comprises from about 10 wt% to about 40 wt% of the unsaturated free fatty acid component.

3. The fat system of claim 1, wherein the fat system comprises from about 15 wt% to about 30 wt% of the unsaturated free fatty acid component.

4. The fat system of claim 1, wherein the unsaturated free fatty acid component is in a form selected from the group consisting of calcium fatty acid salts, magnesium fatty acid salts, and combinations thereof.

5. The fat system of claim 1, wherein the unsaturated free fatty acid component comprises less than 15 wt% saturated fatty acids with a chain length of longer than 14 carbon atoms.

6. The fat system of claim 1, wherein the unsaturated free fatty acid component is derived from a vegetable oil.

7. The fat system of claim 6, wherein the vegetable oil is selected from the group consisting of olive oil, canola oil, corn oil, soybean oil, and combinations thereof.

8. The fat system of claim 7, wherein the vegetable oil is soybean oil.

9. The fat system of claim 1, wherein the unsaturated free fatty acid component is derived from tree resin.

10. The fat system of claim 1, wherein the unsaturated free fatty acid component is fractionated from animal fat.

11. The fat system of claim 1, wherein the fatty acid component is derived from fractionated animal fat having less than 20% (by weight) total myristic acid, palmitic acid, and stearic acid.

12. The fat system of claim 1, wherein the fatty acid component is derived from fractionated animal fat having less than 2% (by weight) total myristic acid, palmitic acid, and stearic acid.

13. An infant formula fat system, the fat system comprising at least 10 wt% of an unsaturated free fatty acid component.

14. The fat system of claim 13, wherein the fat system comprises from about 10 wt% to about 40 wt% of the unsaturated free fatty acid component.

15. The fat system of claim 13, wherein the fat system comprises from about 15 wt% to about 30 wt% of the unsaturated free fatty acid component.

WHAT IS CLAIMED IS:

1. A nutritional product comprising protein, carbohydrate, and a fat system, the fat system comprising from about 10 wt% to about 60 wt% of an unsaturated free fatty acid component, wherein the nutritional product is selected from a liquid emulsion or a powder reconstitutable into a liquid emulsion.

2. The nutritional product of claim 1, wherein the fat system comprises from about 10 wt% to about 40 wt% of the unsaturated free fatty acid component.

3. The nutritional product of claim 1, wherein the fat system comprises from about 15 wt% to about 30 wt% of the unsaturated free fatty acid component.

4. The nutritional product of claim 1, wherein the unsaturated free fatty acid component is in a form selected from the group consisting of calcium fatty acid salts, magnesium fatty acid salts, and combinations thereof.

5. The nutritional product of claim 1, wherein the unsaturated free fatty acid component comprises less than 15 wt% saturated fatty acids with a chain length of longer than 14 carbon atoms.

6. The nutritional product of claim 1, wherein the unsaturated free fatty acid component is derived from a vegetable oil.

7. The nutritional product of claim 6, wherein the vegetable oil is selected from the group consisting of olive oil, canola oil, corn oil, soybean oil, and combinations thereof.

8. The nutritional product of claim 7, wherein the vegetable oil is soybean oil.

9. The nutritional product of claim 1, wherein the unsaturated free fatty acid component is derived from tree resin.

10. The nutritional product of claim 1, wherein the unsaturated free fatty acid component is fractionated from animal fat.

11. An infant formula comprising protein, carbohydrate, and a fat system, the fat system comprising from about 10 wt% to about 60 wt% of an unsaturated free fatty acid component, wherein the nutritional product is selected from a liquid emulsion or a powder reconstitutable into a liquid emulsion.

12. The infant formula of claim 11, wherein the fat system comprises from about 10 wt% to about 40 wt% of the unsaturated free fatty acid component.

13. The infant formula of claim 11, wherein the fat system comprises from about 15 wt% to about 30 wt% of the unsaturated free fatty acid component.

14. The infant formula of claim 11, wherein the unsaturated free fatty acid component is in a form selected from the group consisting of calcium fatty acid salts, magnesium fatty acid salts, and combinations thereof.

15. The infant formula of claim 11, wherein the unsaturated free fatty acid component is derived from a vegetable oil.

about 10% (by weight of the fat component), or about 0.367 grams of fatty acid-containing monoglycerides per 100 grams of ready-to-feed nutritional liquid.

[0063] In another specific embodiment when the nutritional product is a concentrated nutritional liquid including a fat component of about 7.34% (by weight of the concentrated nutritional liquid), the fatty acid-containing monoglycerides are present at a level of about 10% (by weight of the fat component), or about 0.734 grams of fatty acid-containing monoglycerides per 100 grams of concentrated nutritional liquid.

[0064] In addition to providing the numerous benefits outlined above, the fatty acid-containing monoglycerides also have been found to have antiviral and/or antibacterial activity in the nutritional products. Specifically, the presence of fatty acid-containing monoglycerides in nutritional products has been found to kill pathogens and/or slow their replication.

**B. Fatty Acid Component**

[0065] In addition to, or in place of, the fatty acid-containing monoglycerides described above, the nutritional products of the present disclosure may include a fatty acid component comprising fatty acids as a part of the predigested fat system. Fatty acids are normal metabolites in the body notably formed during the breakdown of fat (triglycerides, diglycerides, cholesterol esters, and certain phospholipids). This fatty acid component is separate and distinct from the fatty acid-containing monoglycerides discussed above.

[0066] Any fatty acid beneficial in a nutritional product can be included in the nutritional products as part of the predigested fat system. In one embodiment, the fatty acid is an unsaturated free fatty acid. In some embodiments including unsaturated free fatty acids, the total amount of ~~unsaturated~~ saturated free fatty acids with a chain length of longer than 14 carbon atoms is less than 15 wt%. Exemplary fatty acids suitable for inclusion in the nutritional products described herein include, but are not limited to, arachidonic acid, linolenic acid, docosahexaenoic acid, stearidonic acid, oleic acid, eicosenoic acid, mead acid, erucic acid, nervonic acid, and mixtures and combinations thereof. Particularly preferred fatty acids include arachidonic acid, linoleic acid, linolenic acid, docosahexaenoic acid, and oleic acid.