acyl gellan gum. The stabilizer system allows for the use of an extensively hydrolyzed casein protein without the associated problems of mineral fallout and poor emulsion stability, and allows for the fortifier, in some embodiments, to be carrageenan-free. The long term stable concentrated liquid human milk fortifiers may be, in some embodiments, hypoallergenic.

[0009] The present disclosure is specifically directed to a concentrated liquid human milk fortifier comprising from about 5% to about 50% by weight protein, on a dry weight basis. The concentrated liquid human milk fortifier comprises a stabilizer system comprising an octenyl succinic anhydride modified corn starch and a low acyl gellan gum. At least a portion of the protein is extensively hydrolyzed casein.

[0010] The present disclosure is further specifically directed to a concentrated liquid human milk fortifier comprising from about 5% to about 50% by weight extensively hydrolyzed casein protein, on a dry weight basis. The concentrated liquid human milk fortifier comprises a stabilizer system comprising from about 0.6% to about 2.0 % by weight of an octenyl succinic anhydride modified corn starch and from about 125 to about 800 ppm low acyl gellan gum.

[0011] The present disclosure is further specifically directed to an aseptically-sterilized concentrated liquid human milk fortifier comprising from about 5% to about 50% by weight extensively hydrolyzed casein protein, on a dry weight basis. The concentrated liquid human milk fortifier comprises a stabilizer system comprising from about 0.6% to about 2.0 % by weight of an octenyl succinic anhydride modified corn starch and from about 125 to about 800 ppm low acyl gellan gum.

[0011a] The present disclosure is also directed to a concentrated liquid human milk fortifier comprising from 10% to 50% by weight extensively hydrolyzed casein protein, on a dry weight basis, wherein the concentrated liquid human milk fortifier comprises a stabilizer system comprising from 0.6% to 2.0 % by weight of an octenyl succinic anhydride modified corn starch and from 125 to 800 ppm low acyl gellan gum.

[0011b] The present disclosure is also directed to an aseptically-sterilized concentrated liquid human milk fortifier comprising from 10% to 50% by weight extensively hydrolyzed casein protein, on a dry weight basis, wherein the concentrated liquid human milk fortifier comprises a stabilizer system comprising from 0.6% to 2.0% by weight of an octenyl succinic anhydride modified corn starch and from 125 to 800 ppm low acyl gellan gum.

[0012] It has been unexpectedly found that stable concentrated liquid human milk fortifiers can be prepared utilizing a synergistic stabilization system that includes an octenyl succinic anhydride modified corn starch in combination with a low acyl gellan gum. When used together, the octenyl succinic anhydride modified corn starch and low acyl gellan gum provide a stable concentrated liquid human milk fortifier that is emulsion stable and highly resistant to mineral fallout such that a homogeneous and