CLAIMS

What is claimed:

1. A nutritional supplement, comprising:

a fruit component including at least an extract of at least one oligoproanthocyanidin-containing fruit , the extract including an oligoproanthocyanidin; ~~and~~

a transfer factor component including at least transfer factor, the transfer factor retaining an ability to elicit an immune response in a subject in the presence of the oligoproanthocyanidin;

a preservative component including at least one of lysozyme and lactoperoxidase; and lactoferrin.

2. The nutritional supplement of claim 1, wherein the at least one oligoproanthocyanadin-containing fruit comprises açai.

3. The nutritional supplement of claim1, wherein the fruit component comprises at least an extract of one or more of elderberry, grape, and pomegranate.

4. The nutritional supplement of any of claims 1-3, in a liquid form.

5. The nutritional supplement of claim 4, wherein the liquid comprises fruit juice.

6. The nutritional supplement of any of claims 1-3, in a solid form.

7. The nutritional supplement of claim 6, further comprising:

a chewable base.

8. The nutritional supplement of claim 1, wherein the transfer factor comprises at least one of avian transfer factor and bovine transfer factor.

9. The nutritional supplement of any of claims 1-3, further comprising:

at least one preservative.

~~10. The nutritional supplement of claim 9, wherein the at least one preservative comprises at least one of lactoferrin, lysozyme and lactoperoxidase.~~

10.~~11.~~ The nutritional supplement of any of claims 1-3, comprising a stored state.

11.~~12.~~ The nutritional supplement of claim ~~11~~ 10, wherein the fruit component and the immune component are sterile in the stored state.

12.~~13.~~ The nutritional supplement of claim ~~11~~ 10, wherein the fruit component and the immune component are pasteurized in the stored state.

13.~~14.~~ The nutritional supplement of claim ~~11~~ 10, wherein the fruit component and the immune component are held at a temperature of about 4 C. in the stored state.

14.~~15.~~ A method for manufacturing a nutritional supplement, comprising:
forming a mixture including a transfer factor component and a fruit component that includes at least an extract of at least one oligoproanthocyanidin-containing fruit, the extract including at least one oligoproanthocyanidin, the transfer factor of the mixture retaining an ability to elicit an immune response in the presence of oligoproanthocyanidin of the oligoproanthocyanidin-containing fruit;
including a preservative comprising at least one of lysozyme and lactoperoxidase in the mixture; and
including lactoferrin in the mixture.

15.~~16.~~ The method of claim ~~15~~ 14, further comprising:
preventing microorganisms from growing in the mixture.

16.~~17.~~ The method of claim ~~16~~ 15, wherein preventing comprises sterilizing the mixture.

17.~~18.~~ The method of claim ~~16~~ 15, wherein preventing comprises pasteurizing the mixture.

18.~~19.~~ The method of any of claims ~~16-18~~ 15-17, wherein preventing comprises chilling the mixture.

19.~~20.~~ The method of any of claims ~~16-18~~ 15-17, wherein forming the mixture comprises forming a mixture further including at least one preservative.

~~21. The method of claim 20, wherein forming the mixture comprises forming a mixture including at least one of lysozyme and lactoperoxidase.~~

~~22. The method of any of claims 16-18, wherein forming the mixture comprises forming a mixture further including lactoferrin.~~

20.~~23.~~ The method of any of claims ~~15-18~~ 14-17, wherein forming the mixture comprises forming a mixture including at least one liquid component.

21.~~24.~~ The method of claim ~~23~~ 20, wherein forming the mixture comprises forming a mixture including a juice of the at least one oligoproanthocyanidin-containing fruit.

22.~~25.~~ The method of claim ~~23~~ 20, further comprising:
drying the mixture.

23.~~26.~~ The method of claim ~~15~~ 14, wherein forming the mixture comprises forming a mixture in which the transfer factor component and the fruit component are dry.

24.~~27.~~ An edible fluid, comprising:
an edible preparation including at least one proanthocyanidin; ~~and~~
a transfer factor component comprising transfer factor that retains an ability to elicit an immune response in the presence of the proanthocyanidin;

a preservative component including at least one of lysozyme and lactoperoxidase; and lactoferrin.

25.~~28.~~ The edible fluid of claim ~~27~~ 24, wherein the liquid or semisolid edible preparation includes a fruit or an extract of the fruit.

26.~~29.~~ The edible fluid of claim ~~28~~ 25, wherein the fruit or the extract of the fruit includes an oligoproanthocyanidin.

27.~~30.~~ The edible fluid of claim ~~29~~ 26, wherein the fruit or the extract of the fruit comprises açai or an extract of açai.

28.~~31.~~ The edible fluid of any of claims ~~27-30~~ 24-27, wherein the transfer factor comprises an avian transfer factor.

29.~~32.~~ The edible fluid of any of claims ~~27-30~~ 24-27, wherein the transfer factor comprises bovine transfer factor.

30.~~33.~~ The edible fluid of claim ~~32~~ 29, wherein the transfer factor further comprises avian transfer factor.