



(51) International Patent Classification:

A23L 1/09 (2006.01) A23L 1/308 (2006.01)
A23L 1/30 (2006.01) A23L 1/00 (2006.01)
A23L 1/305 (2006.01)

(21) International Application Number:

PCT/US2011/036761

(22) International Filing Date:

17 May 2011 (17.05.2011)

(25) Filing Language:

English

(26) Publication Language:

English

(30) Priority Data:

61/345,353 17 May 2010 (17.05.2010) US

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(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, 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, PE, PG, PH, PL, PT, RO, RS, RU, 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, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, 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))

(54) Title: METHOD OF MAKING NUTRITIONAL EMULSIONS CONTAINING ENCAPSULATED OILS

(57) Abstract: Disclosed is a method of making nutritional emulsions, comprising: (A) heating and blending together an emulsifying agent having a melt point above about 25 C and oil having hydrophobic off-notes (e.g. non-encapsulated polyunsaturated fatty acid) in a weight ratio of at least about 1:15; (B) adding the heated blend to a fat, protein, and carbohydrate mixture comprising a maltodextrin (DE of about 10 or less), in a weight ratio of the maltodextrin to the oil having hydrophobic off-notes of at least about 1:2; and (C) homogenizing, and then cooling the combination below the melt point of the emulsifying agent to form a nutritional emulsion comprising from about 0.01% to about 5% by weight of process-encapsulated polyunsaturated fatty acid. The resulting nutritional emulsions effectively mask off-notes commonly associated with certain oils, e.g., polyunsaturated fatty acids, soy oil, beta-hydroxy-beta-methylbutyrate oils.

