CLAIMS

1. An emulsified food composition, comprising (A) a lipid, (B) a thickener that gels in a region where the pH is 5 or less, ~~an acidic region,~~ (C) ~~at least one emulsion stabilizer selected from the group consisting of gum arabic and~~ gum ghatti, and (D) ~~a~~ an insoluble divalent metal salt that releases a divalent metal ion in an acidic region, having a pH of 5.5 or more and less than 9, and gelling upon entering into the stomach.

2. The emulsified food composition according to claim 1, having a pH of ~~5.5 or more and less than 9~~6.0 to 8.0.

3. The emulsified food composition according to claim 1, further comprising at least one member selected from the group consisting of proteins and carbohydrates.

4. The emulsified food composition according to claim 1, wherein the thickener that gels in the region where the pH is 5 or less ~~acidic region~~ (B) is at least one member selected from the group consisting of pectin, alginic acid, a salt of alginic acid, and gellan gum.

5. The emulsified food composition according to claim 1, wherein the thickener that gels in the region where the pH is 5 or less ~~acidic region~~ (B) is low methoxyl pectin.

~~6. The emulsified food composition according to claim 1, wherein the divalent metal salt (D) is an insoluble salt that releases a divalent metal ion in an acidic region.~~

~~7~~6. The emulsified food composition according to claim 1, wherein the insoluble divalent metal salt that releases a divalent metal ion in an acidic region (D) is a phosphate of a divalent metal.

~~8~~7. The emulsified food composition according to claim 1, wherein the lipid (A) is in an amount of 0.1 to 100 g/L, the thickener that gels in a region where the pH is 5 or

less ~~an acidic region~~ (B) is in an amount of 1 to 70 g/L, ~~the at least one emulsion stabilizer selected from the group consisting of gum arabic and~~ gum ghatti (C) is in an amount of 0.5 to 70 g/L, and the insoluble divalent metal salt that releases a divalent metal ion in an acidic region (D) is in an amount of 0.1 to 10 g/L.

~~9~~8. The emulsified food composition according to claim 1, having a viscosity of 2 to 100 mPa·s at 25°C.

~~10~~9. The emulsified food composition according to claim 1~~,~~ for use ~~used~~ to feed a nutrient to a dysphagic patient.

~~11~~10. Use of an emulsified food composition for producing an enteral nutrient for dysphagic patients, the emulsified food composition containing (A) a lipid, (B) a thickener that gels in a region where the pH is 5 or less, ~~an acidic region,~~ (C) ~~at least one emulsion stabilizer selected from the group consisting of gum arabic and~~ gum ghatti, and (D) ~~a~~ an insoluble divalent metal salt that releases a divalent metal ion in an acidic region, having a pH of 5.5 or more and less than 9, and gelling upon entering into the stomach.

~~12. A method for feeding a nutrient to a dysphagic patient, comprising the step of administering an emulsified food composition to an dysphagic patient through a tube, the emulsified food composition containing (A) a lipid, (B) a thickener that gels in an acidic region, (C) at least one emulsion stabilizer selected from the group consisting of gum arabic and gum ghatti, and (D) a divalent metal salt.~~