



## LIPID PARTICLES, METHODS OF GENERATING SAME, AND METHODS OF USING SAME

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### The Invention

Researchers from UW-Madison and UW-River Falls have developed a process that could enable the use of milk-derived FAs in IVFE. The inventors have identified processing steps to address each of the limitations outlined above, including: (1) starting from anhydrous milk fat (AMF), which is obtained via centrifugation and vacuum treatments following cream or butter manufacture, to increase the fat concentration (>98% milk fat); (2) crystallization of the AMF to isolate the desirable fatty acids (i.e., fractionation); and (3) emulsification of the desired fatty acids using ultra high-pressure homogenization (UHPH). The resultant composition would be an IVFE comprising the desired blend of FAs (e.g., omega -3, -6, and -9) in a form factor that is compatible for intravenous administration.

#### Tech Fields

- [Animals, Agriculture & Food : Food ingredients & additives](#)

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