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(71) Applicant (for all designated States except US): **N.V. NUTRICIA** [NL/NL]; Eerste Stationsstraat 186, NL-2712 HM Zoetermeer (NL).

(72) Inventors; and

(75) Inventors/Applicants (for US only): **WEENEN, Hugo** [NL/NL]; Koggewagen 88, NL-1261 KD Blaricum (NL).
ALLES, Martine, Sandra [NL/NL]; Bierbrouwershorst 401, NL-7328 NH Apeldoorn (NL).

(74) Agent: **VAN WESTENBRUGGE, Andre**; J.W. Frisolaan 13, NL-2517 JS The Hague (NL).

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(54) Title: EARLY STIMULATION OF TASTE AND/OR FLAVOUR ACCEPTANCE

(57) Abstract: The invention relates to a kit of parts comprising 2 to 100 containers each containing an infant formula, wherein each infant formula is in a form suitable for administration to an infant and/or toddler or in a form suitable for administration to an infant and/or toddler after admixing with an aqueous liquid, wherein the kit of part comprises at least two different infant formulas which differ from each other in taste and/or flavour by having a different protein fraction or by being a fermented infant formula, wherein each of the different protein fractions is selected from the group consisting of intact milk proteins including cow milk proteins, intact plant proteins including soy protein, hydrolysed proteins, free amino acids, or mixtures of two or more thereof. The invention further relates to the use of such kit of parts for stimulating the acceptance and/or liking of a broad range of fruits, vegetables and/or whole grain cereal products by infants and/or toddlers or later in life. In another aspect, the invention relates to such kit of parts for increasing familiarisation with multiple tastes and/or flavours and/or for reducing the risk of food refusal and/or other eating difficulties. In a further aspect the invention relates to such kit of parts for the prevention of obesity, diabetes, atherosclerosis, hypertension, cardiovascular diseases, high blood pressure and cancer at an age of above 36 months.



WO 2012/078032 A1

Early stimulation of taste and/or flavour acceptance

Field of the invention

The present invention relates to a kit of parts comprising 2 to 100 containers,
5 each container containing an infant formula, wherein the kit of part comprises at least
two different infant formulas which differ from each other in taste and/or flavour, to the
use of such kit of parts for stimulating the acceptance and/or liking of a broad range of
fruits, vegetables and/or whole grain cereal products by infants and/or toddlers and later
in life and to such kit of parts for the prevention and/or treatment of food neophobia
10 and for the prevention of diseases later in life.

Background of the invention

The consumption of fruits, vegetables and fibre-rich foods is very important for
humans to maintain good health. Authorities and health organisations have repeatedly
15 pointed to the importance of eating sufficient fruits, vegetables and fibre-rich foods in
an attempt to prevent diseases such as obesity, cancer and cardiovascular diseases from
occurring. Despite all such efforts, the consumption of fruit, vegetables and fibre-rich
foods continues to be low and diseases like obesity and diabetes are taking epidemic
forms.

20 It seems that the liking of the typical taste and/or flavours of acid fruits, bitter
vegetables or bitter whole grain cereal products can be stimulated by exposing infants
and/or toddlers to these tastes and flavours, early, gradually and stepwise. In
WO2007/091886 for example, is disclosed the use of different vegetables and fruits for
administration to an infant for stimulating the consumption of vegetables and fruits
25 later in life. In *Birch LL, Gunder L, Grimm-Thomas L, Infant's consumption of a new
food enhances acceptance of similar foods, Appetite 30 (1998), p. 283-295*, it is
disclosed that exposing infants to a fruit puree increases the acceptance of other fruit
purees and exposing infants to vegetables increases their acceptance of other vegetable
purees. In *Blossfeld I et al., Relationships between acceptance of sour taste and fruit
30 intakes in 18-month-old infants, Br. J. Nutr. 98 (2007), p. 1084-1091*, a relationship
between sour acceptance and fruit intake is shown. In *Mennella JA, Beauchamp GK; J
Dev Behav Pediatr. 17 (1996), p. 386-391*, it is mentioned that for improving the

acceptance of bitter taste it appears important to introduce infants very early in life to bitter tasting formula.

In *Gerrish CJ, and Mennella JA, Flavor variety enhances food acceptance in formula fed infants. Am. J. Clin. Nutr, 73 (2001), p. 1080-1085*, it is shown that exposing infants to a variety of pureed vegetables enhances the acceptance of novel foods in human infants. In *Maier A.S. et al., Breastfeeding and experience with variety early in weaning increase infants' acceptance of new foods for up to two months, Clinical Nutrition 27 (2008), 849-85*, it is disclosed that the effect of exposure to a variety of vegetables at weaning on new food acceptance is still visible up to 2 months after the intervention. The latter study also shows that, in a given period, the number of daily changes rather than the number of different foods led to a later higher acceptance of new foods. In other words, introducing at least 3 different new foods over e.g. 9 days by offering a different food from one day to another, leads to a later greater acceptance of new foods than presenting each food over a period of 3 consecutive days.

It can thus be concluded that exposure of infants and toddlers early in life to a variety of different tastes is important for stimulating the liking of a broad range of food.

Summary of the invention

The dislike of bitter and sour taste seems to be innate and appears to increase in the first few months of life, which appears to be an obstacle in the development of healthy food preferences. The disliking of sour taste by infants and/or toddlers may be an important factor for the disliking of certain fruits and the disliking of bitterness appears to be an important factor for the disliking of vegetables, vegetable containing meals and whole grain cereal products. Without wishing to be bound to any theory, the inventors believe that by exposing infants and/or toddlers to a variety of tastes in infant formulas during the weaning and pre-weaning period, the acceptance of new foods including fruits, vegetables and/or whole grain cereal products can be improved. As a consequence, the development of healthy food preferences could be improved. Similarly, the inventors believe that exposing infants and/or toddlers to a variety in mouth feel, e.g. thickness, creaminess, roughness, astringency, in infant formulas, the acceptance later in life of new foods including fruits, vegetables and/or whole grain

cereal products can be improved. As a consequence, the development of healthy food preferences could be improved.

There is thus a need in the art for a method for exposing infants and/or toddlers early in life, i.e. in the pre-weaning and weaning period, to a variety of different tastes and/or flavours. In this phase of life, infants and/or toddlers are typically at least partly bottle-fed.

It has now been found that by varying the protein base in an infant formula and/or by fermenting an infant formula, infant formulas that vary in taste and flavour can be provided that are suitable to be administered to bottle-fed infants and/or toddlers in the pre-weaning and weaning period. By feeding the infants and/or toddlers with such different infant formulas, the infants are exposed early in life to different tastes, including bitter, sour, and umami tastes, that resemble the typical taste and flavours of for example sour fruits, bitter vegetables, bitter whole grain cereal products and meat (umami). It is believed that this will stimulate acceptance of such tastes and flavours in infants and later in life and will thus lead to a healthier food intake pattern later in life and consequently in the prevention of certain diseases later in life that are related to an unbalanced food intake such as obesity, diabetes, atherosclerosis, hypertension, cardiovascular diseases, high blood pressure and cancer.

By providing such different infant formulas in a kit of parts comprising a plurality of containers with infant formula, a convenient tool is provided that helps providing a variety of infant formulas to infants and/or toddlers.

Accordingly, the present invention relates to a kit of parts comprising 2 to 100 containers each containing an infant formula, wherein each infant formula is in a form suitable for administration to an infant and/or toddler or in a form suitable for administration to an infant and/or toddler after admixing with an aqueous liquid, wherein the kit of part comprises at least two different infant formulas which differ from each other in taste and/or flavour by having a different protein fraction or by being a fermented infant formula, wherein each of the different protein fractions is selected from the group consisting of intact milk proteins including cow milk proteins, intact plant proteins including soy protein, hydrolysed proteins, free amino acids, or mixtures of two or more thereof.

The taste, flavour and variety characteristics of the different infant and/or toddler formulas in the kit of parts are preferably determined, compared and matched

with the typical taste and flavour characteristics of various target fruits, vegetables and whole grain cereal products. It has been found that by using different protein fractions or fermented infant formula, a degree of resemblance with such target foods is possible that warrants the use of the kit of parts for the improvement of fruit, vegetable and whole grain cereal products acceptance by infant and/or toddlers and later in life, i.e. above the age of toddlers, i.e. typically at an age above 36 months.

Thus, a method for improving the acceptance of different tastes and/or flavours is provided. Accordingly, the invention further relates to the use of the kit of parts as hereinabove defined for stimulating the acceptance and/or liking of a broad range of fruits, vegetables and/or whole grain cereal products by infants and/or toddlers.

In a further aspect, the invention relates to use of the kit of parts as hereinabove defined for feeding to an infant and/or toddler for stimulating the acceptance and/or liking of a broad range of fruits, vegetables and/or whole grain cereal products at an age above 36 months.

In a still further aspect, the invention relates to use of the kit of parts as hereinabove defined for increasing familiarisation with multiple tastes and/or flavours and/or for reducing the risk of food refusal and/or other eating difficulties.

The invention also relates to a kit of parts as hereinabove defined for the prevention and/or treatment of food neophobia and for the prevention of obesity, diabetes, atherosclerosis, hypertension, cardiovascular diseases, high blood pressure and cancer at an age above 36 months.

Detailed description of the invention

Kit of parts

The present invention provides a "kit of parts" comprising 2 to 100 containers. Each container contains an infant formula. The containers may be in any suitable form for infant formula containers. Preferably, the containers are in the form of a bag, can, cup, jar, or sachet. The containers are preferably constructed to ensure hygienic protection against contamination and spoilage, e.g. dust, dirt and bacteria. The containers are suitably made from plastic, paper and/or aluminium. For liquid infant formula, the container is preferably in the form of a cup with a sealed lid, preferably a sealed lid that can be peeled-off. For powder formula, the containers are preferably in the form of a bag or sachet. The containers may be provided as a kit of parts in any

suitable way. Preferably, they are provided as a kit of parts by being enclosed in a single packaging (e.g. carton, box, net or foil) or by interconnecting the containers by other means, for example by breakable interconnectors.

Preferably, the kit of parts comprises at least three containers, more preferably
5 the kit of parts comprises three to fifty containers.

Infant formula

Infant formula is a food manufactured to support adequate growth of infants under six months of age when fed as a sole source of nutrition. The composition of
10 infant formulas is roughly based on mother's milk at approximately one to three months postpartum. The standard infant formulas contain purified cow's milk whey and casein as a protein fraction, a blend of vegetable oils as a fat fraction, lactose as a digestible carbohydrate fraction, and may comprise dietary fiber with prebiotic activity, probiotic bacteria, a vitamin-mineral mix, and further ingredients, depending on the
15 manufacturer.

Formula for older children, up to the age of three years are available as "follow-on formula" and "toddler formula". These formula for older children comprise specifically age adapted concentrations of the ingredients mentioned above.

For the purpose of the present patent application, when the term infant formula
20 is used, it is meant to include infant, follow-on and toddler formula.

Reference herein to infants and/or toddlers is to children up to the age of 36 months.

The infant formulas in the kit of part may be in any form that is as such suitable for administration to an infant/or toddler, preferably in the form of a liquid.
25 Alternatively the infant formulas are in a form that is suitable for administration to an infant/or toddler after admixing the infant formula with an aqueous liquid, preferably water. Preferably, the infant formulas are in powder or liquid form. One kit of parts may comprise infant formulas in different forms, preferably, all infant formulas in a single kit of parts are in the same form.

30 The infant formulas preferably have a composition typical for infant formulas, i.e. a protein fraction, a fat fraction and a digestible carbohydrate fraction. Preferably, the protein fraction provides in the range of from 5 to 40 en%, the fat fraction in the range of from 5 to 60 en% and the indigestible carbohydrate fraction in the range of

from 15 to 90 en% of the infant formula. Reference herein to en% is to energy percentage and represents the relative amount each fraction contributes to the total caloric value of the formula. The infant formulas may comprise further ingredients such as for example prebiotic non-digestible oligosaccharides, probiotic bacteria, or minerals.

The infant formula may comprise a thickener. In particular in an infant formula for infants from the age of 4 months or for toddlers, a thickener can advantageously be used to increase the viscosity of the formula in the form suitable for administration. The use of thickened infant formulas has the advantage that a spoon can be used to feed the infant and/or toddler. This is particularly preferred when weaning the infant and/or toddler that is used to drink food only.

Any thickener known to be suitable for infant formulas may be used. Examples of suitable thickeners are starch, guar gum, locust bean gum, pectin, xanthan gum, carrageenan, furcelleran, oat gum, tragacanth, gum arabic, karaya gum, tara gum, gellan gum, cellulose. Preferably the thickener is selected from the group consisting of locust bean gum, starch, pectin or mixtures thereof.

The thickeners preferably do not influence the taste and/or flavour of the infant formula in the form suitable for administration and preferably result in an infant formula with a viscosity that is stable in time. Preferably, the infant formula comprises thickener in such amount that the infant formula in the form suitable for administration has a viscosity in the range of from 100 to 100,000 mPas at a shear rate of 50 per second and 20°C, more preferably in the range of from 500 to 10,000 mPas at a shear rate of 50 per second and 20°C. Preferably starch, locust bean gum, pectin or mixtures thereof are used as thickeners.

The infant formula in the form suitable for administration preferably has an osmolality in the range of from 50 to 500 mOsm/kg, more preferably of from 100 to 400 mOsm/kg. The caloric density of the infant formula in the form suitable for administration is preferably between 0.1 and 2.5 kcal/ml, more preferably between 0.5 and 1.5 kcal/ml, even more preferably between 0.6 and 0.8 kcal/ml.

Protein fraction and taste and flavour variety

Each container comprises an infant formula. The kit of parts comprises at least two, preferably at least three, different infant formulas which differ from each other in

taste and/or flavour. The different infant formulas may differ in taste and/or flavour because they have a different protein fraction or because they are a fermented infant formula. The different infant formulas are preferably selected for their sensory characteristics and their differences in sensory characteristics.

5 Sensory characteristics of a food product can be determined using sensory profiling. Sensory profiling, also known as descriptive analysis, is the process during which a panel of trained assessors scores several sensory attributes on a number of products to be compared. The data result in a 3-way table crossing panelists, products and attributes. The data analysis could be directed to describe either the panelist
10 performances or the product differences. This analysis can be done by attribute and multivariate, that is by sets of attributes defining different types of sensations, such as appearance, odour, texture, taste and flavour. Using this technique, infant formula can be optimised based on the sensory characteristics of target fruits, vegetables and/or whole grain cereal products.

15 The different infant formulas either comprise a different protein fraction, each protein fraction selected from the group consisting of intact milk proteins including cow milk proteins, intact plant proteins, hydrolysed proteins, free amino acids and mixtures of two or more thereof, or one of the different infant formulas is a fermented infant formula. The plant proteins may for example be soy protein, pea protein, or
20 potato protein, preferably soy protein. The hydrolysed proteins and the free amino acids, are preferably derived from intact animal milk proteins, preferably bovine milk protein, more preferably cow milk protein or from intact plant proteins, preferably soy protein.

 Reference herein to a fermented infant formula is to an infant formula that is
25 fermented by lactic acid producing bacteria, such as for example by bifidobacteria, lactobacilli and/or *Streptococcus thermophilis*. The infant formula may be fermented by suitable fermentation process. Such processes are well-known in the art. An example of a suitable process is the process disclosed in WO 2009/151330. A fermented infant formula comprises lactic acid and therefore its predominant taste is typically a sour
30 taste. The infant formula that is fermented may be a standard infant formula, i.e. based on cow milk protein, or an infant formula comprising plant proteins such as for example soy protein.

Preferably, the kit of parts comprises a selection of different infant formulas, each with a different predominant taste and/or flavour characteristic. More preferably, the predominant taste and/or flavour characteristic are selected from:

- a standard infant formula having a protein fraction consisting of intact cow milk protein (no specific predominant taste characteristic);
- an infant formula having a protein fraction consisting of or predominantly comprising a hydrolysed protein (bitter, sour, and /or umami taste characteristic, depending *inter alia* on the source of protein and on the degree of hydrolysis);
- a fermented infant formula (sour taste characteristic);
- an infant formula having a protein fraction consisting of or predominantly comprising intact or hydrolysed soy protein (astringent taste characteristic); and
- an infant formula having a protein fraction consisting of or predominantly comprising amino acids (bitter, sour and/or umami taste characteristic).

Reference herein to a protein fraction predominantly comprising certain proteins is to a protein fraction comprising at least 60 wt%, preferably at least 80 wt%, more preferably at least 90 wt% of such proteins based on the total weight of protein in the protein fraction.

Preferably, the different infant formulas are selected from the group consisting of standard infant formula, i.e. an infant formula with intact cow milk proteins, an infant formula having a protein fraction consisting of or predominantly comprising hydrolysed milk protein, a fermented infant formula, an infant formula having a protein fraction consisting of or predominantly comprising soy protein, an infant formula having a protein fraction consisting of or predominantly comprising free amino acids. Preferably, the kit of parts comprises at least a fermented infant formula, an infant formula comprising hydrolysed protein and an infant formula comprising soy protein.

One or more fruit and/or vegetable ingredients may be added to one or more of the infant formulas in the kit of parts. The fruit and/or vegetable ingredients may be added in any suitable form, for example as juice, puree or powder.

Use

The kit of parts and method according to the invention is suitably used for providing infant formula to infants and/or toddlers in the pre-weaning, early weaning period or late weaning period. Reference herein to the pre-weaning period is the period

when solid foods are introduced before solid food is given to an infant and/or toddler. Reference herein to the early weaning period is the period when solid foods are introduced. For most children, the pre-weaning period covers the 0 to 6 months period, early weaning the period from 4 to 9 months, late weaning the period from 9 to 36
5 months. Preferably, the kit of parts according to the invention is used for providing infant formula to infants and/or toddlers having an age of below 12 months. The kit of parts is particularly suitable for providing infant formula to infants and/or toddlers in the pre-weaning and early weaning period.

The kit of parts according to the invention may suitably be used for stimulating
10 the acceptance and/or liking of different taste and/or flavours, for stimulating the consumption of vegetables and fruit by infants and toddlers and later in life, i.e. typically at an age of above 36 months, for increasing familiarisation with multiple tastes and/or flavours, for reducing the risk of developing food neophobia, food refusal and/or other eating difficulties, and/or for reducing the occurrence of certain diseases
15 related to unbalanced intake of food later in life, such as for example obesity, diabetes, atherosclerosis, hypertension, cardiovascular diseases, high blood pressure and cancer.

The kit of parts preferably comprises instructions on how to administer a variety of infant formulas to an infant and/or toddler. Preferably, it is indicated on the kit of parts that the purpose of the kit of parts is to expose the infant and/or toddler to a
20 variety of tastes and/or flavours and that such exposure during the early stages of life increases the liking of a broad range of fruits, vegetables and/or whole grain cereal products, and stimulates consumption of fruits, vegetables and/or whole grain cereal products later in life. More preferably, it is also indicated that stimulation of consumption of fruit and vegetables helps reducing the occurrence of diseases later in
25 life, such as for example obesity, diabetes, atherosclerosis, hypertension, cardiovascular diseases, high blood pressure and cancer.

In case the kit of parts comprises infant formulas in powder form, the kit of parts preferably comprises instructions on how to prepare a formula in a form suitable for administration to an infant and/or toddler, i.e. a liquid formula.

30 Preferably, the kit of parts is used in such a way that at least each consecutive day, a different infant formula is administered. More preferably at least two different infant formulas are administered on the same day.

Reference herein to whole grain cereal products is to cereal products including breads, pastas, and cereals that are made with whole grain kernels or whole grain flour instead of with bleached, processed flour. Whole grain flours are made from the whole kernels of grain, i.e. both the inside part of the grain kernel and the outer hull. Whole grain cereal products and flours include, but are not limited to, 100% whole wheat, brown rice, bulger, corn, buckwheat, oatmeal, spelt, and wild rice.

Method for improving taste and/or flavour acceptance

In a further aspect the present invention provides a method for stimulation of taste and/or flavour acceptance in infants and/or toddlers, comprising administering to the infant and/or toddler at least two different infant formulas, which differ from each other in taste and/or flavor by having a different protein fraction or by being a fermented infant formula, wherein each of the different protein fractions is selected from the group consisting of intact milk proteins including cow milk proteins, hydrolysed proteins, soy proteins, pea proteins, free amino acids, or mixtures of two or more thereof. Preferably, the method comprises administering to the infant and/or toddler a third or further infant formula which differ in taste and/or flavour from the first and second infant formula and from each other, each by having a differently tasting protein fraction or by being a fermented infant formula

Preferably, the infant formulas have a different taste selected from sweet, bitter, sour, and salty/umami taste, or an astringent mouthfeel.

Preferably, the infants and/or toddlers have an age of below 8 months, more preferably below 6 months.

The method can suitably also be used for stimulating the acceptance of different tastes and/or flavours; for stimulating the consumption of plant material such as vegetables and fruit later in life; for increasing familiarisation with multiple tastes and/or flavours; for reducing the risk of developing food neophobia, food refusal and/or other eating difficulties; and/or for reducing the occurrence of diseases related to an unbalanced food intake, such as obesity, diabetes, atherosclerosis, hypertension, cardiovascular diseases, high blood pressure and cancer, later in life, in particular at an age above 36 months.

ExamplesExample 1

The following non-limiting examples of commercially available infant formulas can suitably be used in the kit of parts according to the present invention:

- 5 - Formula with a neutral taste and/or flavour (standard infant milk formula with intact cow's milk protein): Cow & Gate First infant milk, Cow & Gate infant milk for hungrier babies, Cow & Gate follow-on milk, Nutricia Nutrilon 1, Nutricia Nutrilon 2.
- 10 - Formula with a sour taste (comprising fermented proteins): Gallia lactofidus lait 1er age, Gallia lactofidus lait 2eme age.
- Formula with a bitter and/or umami taste (hydrolysed proteins): Cow & Gate Pepti-Junior, Aptamil Pepti, PeptiCate, Omneo.
- Formula with a bitter and/or umami (free amino acids): Neocate, Neocate LCP.
- Formula with an astringent mouthfeel (soy proteins): Cow & Gate Infa Soy.
- 15 - Formula with a bitter taste: infant formulas with a protein fraction based on pea proteins or other plant proteins other than soy protein.

Claims

1. A kit of parts comprising 2 to 100 containers each containing an infant formula, wherein each infant formula is in a form suitable for administration to an infant
5 and/or toddler or in a form suitable for administration to an infant and/or toddler after admixing with an aqueous liquid, wherein the kit of part comprises at least two different infant formulas which differ from each other in taste and/or flavour by having a different protein fraction or by being a fermented infant formula, wherein each of the different protein fractions is selected from the group consisting
10 of intact milk proteins including cow milk proteins, intact plant proteins including soy protein, hydrolysed proteins, free amino acids, or mixtures of two or more thereof.
2. A kit of parts according to claim 1, comprising at least three different infant
15 formulas which differ from each other in taste by having a different protein fraction or being a fermented infant formula.
3. A kit of parts according to claim 2, comprising at least a fermented infant formula, an infant formula comprising hydrolysed protein as protein fraction and an infant
20 formula comprising soy protein as protein fraction.
4. A kit of parts according to any one of the preceding claims, wherein one or more fruit and/or vegetable ingredients are added to one or more of the infant formulas.
- 25 5. A kit of parts according to any one of the preceding claims, wherein at least one of the containers comprises an infant formula comprising a thickener in such amount that the infant formula in the form suitable for administration has a viscosity in the range of from 100 to 100,000 mPas at a shear rate of 50 per second and 20°C.
- 30 6. Use of a kit of parts according to any one of the preceding claims for stimulating the acceptance and/or liking of a broad range of fruits, vegetables and/or whole grain cereal products by infants and/or toddlers.

7. Use of a kit of parts according to any one of claims 1 to 5 for feeding to an infant and/or toddler for stimulating the acceptance and/or liking of a broad range of fruits, vegetables and/or whole grain cereal products at an age of above 36 months.
- 5 8. Use according to claims 7, wherein the use for feeding to an infant and/or toddler between 4 and 8 months.
9. Use of a kit of parts according to any one of claims 1 to 5 for increasing familiarisation with multiple tastes and/or flavours and/or for reducing the risk of food refusal and/or other eating difficulties.
- 10 10. Kit of parts according to any one of claims 1 to 5 for the prevention and/or treatment of food neophobia.
- 15 11. Kit of parts according to any one of claims 1 to 5 for the prevention of obesity, diabetes, atherosclerosis, hypertension, cardiovascular diseases, high blood pressure and cancer at an age of above 36 months.

INTERNATIONAL SEARCH REPORT

International application No
PCT/NL2010/050841

A. CLASSIFICATION OF SUBJECT MATTER

INV. A23L1/29 A23L1/30 A23L1/305 A23C9/20
ADD.

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)

A23L A23C

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practical, search terms used)

EPO-Internal, BIOSIS, FSTA, PAJ, WPI Data

C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	DATABASE GNPD [Online] MINTEL; November 2007 (2007-11), "Hypoallergenic infant formula", XP000002657054, Database accession no. 794931 the whole document	1-3,10
Y		4
A	----- the whole document	6-9,11
X	DATABASE GNPD [Online] MINTEL; September 2007 (2007-09), "Soy baby formula", XP000002657679, Database accession no. 768108 the whole document	1-4,10
A	----- the whole document	6-9,11
	----- -/-	



Further documents are listed in the continuation of Box C.



See patent family annex.

* Special categories of cited documents :

"A" document defining the general state of the art which is not considered to be of particular relevance

"E" earlier document but published on or after the international filing date

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"X" document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is taken alone

"Y" document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art.

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European Patent Office, P.B. 5818 Patentlaan 2
NL - 2280 HV Rijswijk
Tel. (+31-70) 340-2040,
Fax: (+31-70) 340-3016

Authorized officer

Couzy, François

INTERNATIONAL SEARCH REPORT

International application No

PCT/NL2010/050841

C(Continuation). DOCUMENTS CONSIDERED TO BE RELEVANT		
Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	DATABASE GNPD [Online] MINTEL; June 2007 (2007-06), "Milk-based formula", XP000002657680, Database accession no. 721502 the whole document	1-3,10
Y		4
A		6-9,11
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