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(71) Applicant (for all designated States except US): UNI-
VERSITÉ DE LIÈGE GEMBLoux AGRO-BIO
TECH [BE/BE]; Place du 20 août, 7, B-4000 Liège (BE).

(72) Inventors; and

(75) Inventors/Applicants (for US only): GOFFIN, Dorothée
[BE/BE]; En Clivau 9, B-5020 Malonne (BE).
PAQUOT, Michel [BE/BE]; rue Tige à la Saule 2,
B-5310 Noville-sur-mehaigne (BE). BLECKER,
Christophe [BE/BE]; rue des Pontillas 66, B-5380
Forville (BE). ROBERT, Christelle [BE/BE]; rue de la
Culée 3, B-6953 Forrieres (BE).

(74) Agents: BOUNAGA, Sakina et al.; E. Gevaertdreef 10a,
B-9830 Sint-Martens-Latem (BE).

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(54) Title: A PROCESS FOR THE PRODUCTION OF A COMPOSITION, THE COMPOSITION AND THE USE THEREOF
AS FOOD ADDITIVE

(57) Abstract: The present invention relates to a process for the production of a functional food additive, such as a prebiotic composition, comprising the steps of. (a) providing a plant based material wherein the plant is selected from the group consisting of cereals, legumes, tubers and mixtures thereof, wherein said plant based material comprises dietary fiber optionally starchy material and optionally glucose, or wherein said plant based material comprises starchy material, and optionally glucose; (b): (b1) hydrolyzing or transglucosylating at least part of the dietary fiber into glucose and into at least one non-digestible oligosaccharide and optionally into at least one non-digestible polysaccharide, and optionally hydrolyzing and transglucosylating at least part of the starchy material to glucose and into at least one non-digestible oligosaccharide, or, (b2) hydrolyzing and transglucosylating at least part of the starchy material to glucose and into at least one non-digestible oligosaccharide, and optionally hydrolyzing at least part of the maltooligosaccharides produced in step (b2) into glucose; (c) oxidizing at least part of the total glucose, consisting of said optional glucose of step (a) and said glucose obtained in step (b1) or (b2), to gluconic acid or a salt thereof; and (d) removing at least part of said gluconic acid and/or a salt thereof obtained in step (c); thereby obtaining a composition comprising dietary fiber and gluconic acid or a salt thereof, wherein said dietary fiber comprises at least one non-digestible oligosaccharide and optionally at least one non-digestible polysaccharide as defined in claim 1. This invention also relates to a functional food additive composition and the use thereof.



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