

TITLE OF THE INVENTION

FREEZE-DRIED SNACK PRODUCT COMPRISING HYDROLYZED WHOLE GRAIN

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TECHNICAL FIELD OF THE INVENTION

[0001] The present invention relates to freeze-dried snack product supplemented with whole grain for infants. In particular the present invention relates to freeze-dried snack product which freeze-dried snack products are supplemented with hydrolysed whole grain, where neither taste or viscosity nor organoleptic properties of the freeze-dried snack product have been compromised.

BACKGROUND OF THE INVENTION

[0002] There is now extensive evidence emerging mainly from epidemiological studies that a daily intake of three servings of whole grain products, i.e. 48 g of whole grain, is positively associated with decreased risk of cardiovascular diseases, increased insulin sensitivity and decreased risk of type 2 diabetes onset, obesity (mainly visceral obesity) and digestive system cancers. These health benefits of the whole grains are reported to be due to the synergistic role of the dietary fibers and other components, such as vitamins, minerals and bioactive phytochemicals.

[0003] The regulatory authorities in Sweden, the US and the UK have already approved specific heart health claims based on the available scientific substantiation.

[0004] Food products comprising dietary fibers are also growing in popularity with consumers, not just because whole grain consumption is now included in some national dietary recommendations but also because whole grain products are considered wholesome and natural. Recommendations for whole grain consumption have been set up by government authorities and expert groups to encourage consumers to eat whole grains. For instance, in the U.S.A, recommendations are to consume 45-80 g of whole grain per day. However, data provided by national dietary surveys in the United Kingdom, the U.S.A. and China show that whole grain consumption varies between 0 and 30 g whole grains per day.

Further, US 2014/166201 A1 relates to preparation of an edible product from raw materials comprising starch and water by heating, cooling, holding and drying. US 3,840,673 A relates to process for the manufacture of snacks foods such as potato chips

with a reduced calorie content. EP 1 053 682 A2 relates to the field of the manufacturing of tile and particularly of the manufacturing of ceramic tiles for outdoor applications. DATABASE WPI, Week 199727, Thomson Scinetific, London, GB; AN 1997-292439 discloses information relating to takoyaki.

5 [0005] The lack of whole grain products offered on the shelves and the poor organoleptic properties of the available whole grain products are generally identified as barriers for whole grain consumption and restrict the amount of whole grain to be added to e.g. a snack product for infants, because, when increased amounts of whole grain are added the physical and organoleptic properties of the freeze-dried snack product
10 changes dramatically.

 [0006] Whole grains are also a recognised source of dietary fibers, phytonutrients, antioxidants, vitamins and minerals. According to the definition given by the American Association of Cereal Chemists (AACC), whole grains, and food made from whole grains, consist of the entire grain seed. The entire grain seed comprises the
15 germ, the endosperm and the bran. It is usually referred to as the kernel.

 [0007] Moreover, in recent years, consumers have increased attention to the label of food products product for infants , and they expect manufactured food products to be as natural and healthy as possible. Therefore, it is desirable to develop food and drink processing technologies and food and drink products that limit the use of non-
20 natural food additives, even when such non-natural food additives have been fully cleared by health or food safety authorities.

 [0008] Given the health benefits of whole grain cereal, it is desirable to provide a whole grain ingredient having as much intact dietary fibers as possible. Freeze-dried snack product are a good vehicle for delivering whole grain and to increase
25 the whole grain content of a product or a serving, it is of course possible to increase the serving size. But this is not desirable as it results in a greater calorie intake. Another difficulty in just increasing the whole grain content of the product is that it usually impacts on physical properties such as the taste, texture and the overall appearance of the freeze-dried snack product (organoleptic parameters), as well as its processability.

30 [0009] The consumer is not willing to compromise on product organoleptic properties, in order to increase his daily whole grain intake. Taste, texture and overall appearance are such organoleptic properties.

[0010] Obviously, industrial line efficiency is a mandatory requirement in the food industry. This includes handling and processing of raw materials, forming of the freeze-dried snack product, packaging and later storing, in warehouses, on the shelf or at home.

5 [0011] US 4,282,319 relates to a process for the preparation of hydrolyzed products from whole grain, and such derived products. The process includes an enzymatic treatment in an aqueous medium with a protease and an amylase. The obtained product may be added to different types of products. US 4,282,319 describe a complete degradation of the proteins present in the whole grain.

10 [0012] US 5,686,123 discloses a cereal suspension generated by treatment with both an alpha-amylase and a beta-amylase both specifically generating maltose units and have no glucanase effect.

Further, US 2014/166201 A1 relates to preparation of an edible product from raw materials comprising starch and water by heating, cooling, holding and drying. US
15 3,840,673 A relates to process for the manufacture of snacks foods such as potato chips with a reduced calorie content. EP 1 053 682 A2 relates to the field of the manufacturing of tile and particularly of the manufacturing of ceramic tiles for outdoor applications. DATABASE WPI, Week 199727, Thomson Scinetific, London, GB; AN 1997-292439 discloses information relating to takoyaki.

20 [0013] Thus, it is an object of the present invention to provide a freeze-dried snack product that are rich in whole grains and in dietary fibers, that provide an excellent consumption experience to the consumer, and that may be easily industrialised at a reasonable cost without compromising the organoleptic parameters.

25 SUMMARY OF THE INVENTION

[0014] Accordingly, in a first aspect the invention relates to a freeze-dried snack product comprising

- a food component selected from a dairy component, a vegetable component, a fruit component, or mixtures thereof,
- 30 - a hydrolyzed whole grain composition,
- an alpha-amylase or fragment thereof, which alpha-amylase or fragment thereof shows no hydrolytic activity towards dietary fibers when in the active state; and

- an emulsifier component.

BRIEF DESCRIPTION OF THE DRAWINGS

[0015] Figure 1 shows a thin layer chromatography analysis of various enzymes put in contact with dietary fibres. The legend for the different tracks is the following:

A0: pure arabinoxylan spot (blank)

β 0: pure beta-glucan spot (blank)

A: arabinoxylan spot after incubation with the enzyme noted below the track (BAN, Validase HT 425L and Alcalase AF 2.4L)

β : beta-glucan spot after incubation with the enzyme noted below the track (BAN, Validase HT 425L and Alcalase AF 2.4L)

E0: enzyme spot (blank)

[0016] Figure 2 shows size exclusion chromatography (SEC) of β -Glucan and arabinoxylan molecular weight profile without enzyme addition (plain line) and after incubation with Alcalase 2.4L (dotted line). A) Oat β -glucan; B) Wheat arabinoxylan.

[0017] Figure 3 shows size exclusion chromatography (SEC) of β -Glucan and arabinoxylan molecular weight profile without enzyme addition (plain line) and after incubation with Validase HT 425L (dotted line). A) Oat β -glucan; B) Wheat arabinoxylan.

[0018] Figure 4 shows size exclusion chromatography (SEC) of β -Glucan and arabinoxylan molecular weight profiles without enzyme addition (plain line) and after incubation with MATS L (dotted line). A) Oat β -glucan; B) Wheat arabinoxylan.

DETAILED DESCRIPTION OF THE INVENTION

[0019] The inventors of the present invention have surprisingly found that by treating the whole grain component with an alpha-amylase and optionally with a protease the whole grain will become less viscous and the following mixing into the composition for making a freeze-dried snack product may be easier. This results in the possibility to increase the amount of whole grains in the product. Furthermore, the alpha-amylase treatment also results in a reduced need for adding sweetener such as sucrose to the freeze-dried snack product products.

[0020] Thus in a first aspect the invention relates to a freeze-dried snack product comprising

- a food component selected from a dairy component, a vegetable component, a fruit component, or mixtures thereof,
- 5 - a hydrolyzed whole grain composition,
- an alpha-amylase or fragment thereof, which alpha-amylase or fragment thereof shows no hydrolytic activity towards dietary fibers when in the active state; and
- an emulsifier component.

[0021] In particular, such freeze-dried snack product may be adapted to
10 infants, especially in terms of nutritional needs, such as vitamins and minerals fortification.

[0022] Several advantages of having a freeze-dried snack product comprising a hydrolyzed whole grain component according to the invention may exist:

- I. An increase in whole grain and fiber content may be provided in the final
15 product, while the organoleptic parameters of the product are substantially not affected;
- II. Dietary fibers from the whole grain may be preserved;
- III. Greater sense of satiety substantially without affecting the organoleptic
20 parameters of the product and slower digestion. Currently, there are limitations for enriching freeze-dried snack products with whole grain due to non-flowable viscosity, grainy texture, and taste issues. However, the use of hydrolyzed whole grain according to the present invention in freeze-dried snack products allow for providing the desired viscosity, a smooth texture, minimal flavour impact, and added nutritional health and wellness values;
- 25 IV. An additional advantage may be to improve the carbohydrate profile of the freeze-dried snack product products by replacing traditional externally supplied sweeteners such as glucose syrup, high fructose corn syrup, invert syrup, maltodextrine, sucrose, fiber concentrate, inulin, etc. with a more wholesome sweetener source.

30 [0023] The invention may provide the consumer, especially infants, with a convenient way of consuming a source of fibers. The freeze-drying and the aerated texture of the product may provide an easy dissolvable product in the mouth. In addition

to the convenient form, an important benefit for the consumer is the nutritional delivery of fibers. This source of fibers will complement the nutritional value provided by the dairy, fruit or vegetable source.

[0024] "Freeze-dry" is a dehydration process that works by freezing the material and then reducing the surrounding pressure to allow the frozen water in the material to sublime directly from the solid phase to gas.

[0025] "Aeration" is the process of introducing air to increase gas concentration in liquids. Aeration may be performed by bubbling a gas through the liquid, spraying the liquid into the gas or agitation of the liquid to increase surface absorption.

[0026] "Dissolvability" is defined as the change in hardness of a product in going from a dry to a wet state.

[0027] "Hardness" is defined as the peak stress prior to fracturing a material. Universal Tester model 4465 with 100 N static load cell, manufactured by Instron in Canton, MA, is used. The probe used for testing is a compression anvil #2830-011. Initial settings for speed of probe were 1 mm/second to approximately 90% compression. Speed based upon journal article in J. Texture Studies, 36 (2005), pp 157-173, "Effects of Sample Thickness of Bite Force for Raw Carrots and Fish Gels." Testing is repeated on 10-15 replicate samples for each variable.

[0028] In the present context the phrase "infants" relates to the age-group below 3 years. It encompass the Codex definition of "infant" and of "young children".

[0029] A quality parameter of the freeze-dried snack product and an important parameter in respect of the product processability is the viscosity of the hydrolysed whole grain composition. In the present context the term "viscosity" is a measurement of "thickness" or fluidability of a fluid. Thus, viscosity is a measure of the resistance of a fluid which is being deformed by either shear stress or tensile stress. If not indicated otherwise viscosity is given in mPa.s.

[0030] "Viscosity" is defined as a measure of the resistance of a substance to flow. Viscosity is measured using a Brookfield viscometer with a Helipath(R) stand with an F-T bar before the composition is aerated. Viscosity aids in holding the shape of a substance through aeration and deposit.

[0031] The freeze-dried snack product according to the present invention may be fortified with more than one mineral and/or vitamin. Thus in an embodiment the

freeze-dried snack product is fortified with at least two such as at least three, such as at least four and such as at least five minerals and/or vitamins selected from the group consisting of calcium, vitamin A, vitamin D, zinc and iron at a fortified concentration or any combination thereof,

5 [0032] The concentration of the minerals and vitamins may vary depending on the specific age group and the type of product. Thus, in an embodiment the freeze-dried snack product is fortified with at least one component selected from the group consisting of vitamin A at a concentration in the range of 20-200mcg Retinol Equivalent/100g, vitamin D at a concentration in the range of 0.1-5 mcg/100g, zinc at a
10 concentration in the range of 0.2-2mg/100g and iron at a concentration in the range of 0.5-5 mg/100g.

 [0033] Since the product of the present invention is directed towards infants, it may be advantageously to minimize the amount of synthetic preservatives and synthetic colorants. Thus, in an embodiment the freeze-dried snack product does not
15 comprise synthetic preservatives or synthetic colorants.

 [0034] The whole grain component may be obtained from different sources. Examples of whole grain sources are semolina, cones, grits, flour and micronized grain (micronized flour). The whole grains may be grounded, preferably by dry milling. Such grounding may take place before or after the whole grain component being contacted
20 with the enzyme composition according to the invention.

 [0035] In an embodiment of the present invention the whole grain component may be heat treated to limit rancidity and microbial count.

 [0036] Whole grains are cereals of monocotyledonous plants of the Poaceae family (grass family) cultivated for their edible, starchy grains. Examples of whole grain
25 cereals include barley, rice, black rice, brown rice, wild rice, buckwheat, bulgur, corn, millet, oat, sorghum, spelt, triticale, rye, wheat, wheat berries, teff, canary grass, Job's tears and fonio. Plant species that do not belong to the grass family also produce starchy seeds or fruits that may be used in the same way as cereal grains, are called pseudo-cereals. Examples of pseudo-cereals include amaranth, buckwheat, tartar buckwheat and
30 quinoa. When designating cereals, this will include both cereal and pseudo-cereals.

 [0037] Thus, the whole grain component according to the invention may originate from a cereal or a pseudo-cereal. Thus, in an embodiment the hydrolyzed whole grain composition is obtained from a plant selected from the group consisting of

barley, rice, brown rice, wild rice, black rice, buckwheat, bulgur, corn, millet, oat, sorghum, spelt, triticale, rye, wheat, wheat berries, teff, canary grass, Job's tears, fonio, amaranth, buckwheat, tartar buckwheat, quinoa, other variety of cereals and pseudo-cereals and mixtures thereof. In general the source of grain depends on the product type,
5 since each grain will provide its own taste profile.

[0038] Whole grain components are components made from unrefined cereal grains. Whole grain components comprise the entire edible parts of a grain; i.e. the germ, the endosperm and the bran. Whole grain components may be provided in a variety of forms such as ground, flaked, cracked or other forms, as is commonly known
10 in the milling industry.

[0039] In the present context the phrasing "a hydrolyzed whole grain composition" and "hydrolysed whole grain component" refers to enzymatically digested whole grain components or a whole grain component digested by using at least an alpha-amylase, which alpha-amylase shows no hydrolytic activity towards dietary fibers
15 when in the active state. The hydrolyzed whole grain composition may be further digested by the use of a protease, which protease shows no hydrolytic activity towards dietary fibers when in the active state.

[0040] In the present context it is also to be understood that the phrase "a hydrolyzed whole grain composition" and "hydrolysed whole grain component" is also
20 relating to enzymatic treatment of flour and subsequent reconstitution of the whole grain by blending flour, bran and germ. It is also to be understood that reconstitution may be done before the use in the final product or during mixing in a final product. Thus, reconstitution of whole grains after treatment of one or more of the individual parts of the whole grain also forms part of the present invention.

25 [0041] Prior to or after grinding of the whole grain, the whole grain component may be subjected to a hydrolytic treatment in order to breakdown the polysaccharide structure and optionally the protein structure of the whole grain component.

[0042] The hydrolyzed whole grain composition may be provided in the form
30 of a liquid, a concentrate, a powder, a juice or a puree. If more than one type of enzymes is used it is to be understood that the enzymatic processing of the whole grains may be performed by sequential addition of the enzymes, or by providing an enzyme composition comprising more than one type of enzyme.

[0043] In the present context the phrase “an enzyme showing no hydrolytic activity towards dietary fibers when in the active state” should be understood as also encompassing the enzyme mixture from which the enzyme originates. For example, the proteases, amylases, glucose isomerase and amyloglucosidase described in the present context may be provided as an enzyme mixture before use which is not completely purified and thus, comprise enzymatic activity towards e.g. dietary fibers. However, the activity towards dietary fibers may also come from the specific enzyme if the enzyme is multi-functional. As used in here, the enzymes (or enzyme mixtures) are devoid of hydrolytic activity towards dietary fibers.

10 [0044] The term “no hydrolytic activity” or “devoid of hydrolytic activity towards dietary fibers” may encompass up to 5% degradation of the dietary fibers, such as up to 3%, such as up to 2% and such as up to 1% degradation. Such degradation may be unavoidable if high concentrations or extensive incubation times are used.

[0045] The term “In the active state” refers to the capability of the enzyme or enzyme mixture to perform hydrolytic activity, and is the state of the enzyme before it is inactivated. Inactivation may occur both by degradation and denaturation.

[0046] In general the weight percentages throughout the application are given as percentage by weight on a dry matter basis unless otherwise stated.

[0047] The freeze-dried snack product according to the invention may comprise a protease which shows no hydrolytic activity towards dietary fibers when in the active state. The advantage of adding a protease according to the invention is that the viscosity of the hydrolyzed whole grain may be further lowered, which may also result in a decrease in the viscosity of the final product. Thus, in an embodiment according to the invention the freeze-dried snack product comprises said protease or fragment thereof at a concentration of 0.0001 to 5% (w/w) by weight of the total whole grain content, such as 0.01-3%, such as 0.01-1%, such as 0.05-1%, such as 0.1-1%, such as 0.1-0.7%, or such as 0.1-0.5%. The optimal concentration of added proteases depends on several factors. As it has been found that the addition of protease during production of the hydrolyzed whole grain may result in a bitter off-taste, addition of protease may be considered as a tradeoff between lower viscosity and off-taste. In addition the amount of protease may also depend on the incubation time during production of the hydrolyzed whole grain. For example a lower concentration of protease may be used if the incubation time is increased.

[0048] Proteases are enzymes allowing the hydrolysis of proteins. They may be used to decrease the viscosity of the hydrolyzed whole grain composition Alcalase 2.4L (EC 3.4.21.62), from Novozymes is an example of a suitable enzyme.

[0049] Depending on the incubation time and concentration of protease a certain amount of the proteins from the hydrolyzed whole grain component may be hydrolyzed to amino acid and peptide fragments. Thus, in an embodiment 1-10% of the proteins from the whole grain composition is hydrolyzed, such as 2-8%, e.g. 3-6%, 10-99%, such as 30-99%, such as 40-99%, such as 50-99%, such as 60-99%, such as 70-99%, such as 80-99%, such as 90-99%, or such as 10-40%, 40-70%, and 60-99%. Again protein degradation may result in a lowered viscosity and improved organoleptic parameters.

[0050] In the present context the phrase “hydrolyzed protein content” refers to the content of hydrolyzed protein from the whole grain composition unless otherwise defined. The protein may be degraded into larger or smaller peptide units or even into amino acid components. The person skilled in the art will know that during processing and storage small amount of degradation will take place which is not due to external enzymatic degradation.

[0051] In general it is to be understood that the enzymes used in the production of the hydrolyzed whole grain composition (and therefore also present in the final product) is different from the corresponding enzymes naturally present in the whole grain component.

[0052] Since the freeze-dried snack product according to the invention may also comprise proteins from sources, different from the hydrolyzed whole grain component, which are not degraded, it may be appropriate to evaluate the protein degradation on more specific proteins present in the whole grain composition. Thus, in an embodiment the degraded proteins are whole grain proteins, such as gluten proteins, globulins, albumins and glycoproteins.

[0053] Amylase (EC 3. 2. 1. 1) is an enzyme classified as a saccharidase: an enzyme that cleaves polysaccharides. It is mainly a constituent of pancreatic juice and saliva, needed for the breakdown of long-chain carbohydrates such as starch, into smaller units. Here, alpha-amylase is used to hydrolyse gelatinized starch in order to decrease the viscosity of the hydrolyzed whole grain composition. Validase HT 425L, Validase RA from Valley Research, Fungamyl from Novozymes and MATS from DSM

are examples of alpha-amylases suitable for the present invention. Those enzymes show no activity towards the dietary fibers in the processing conditions used (duration, enzyme concentrations). On the contrary, e.g. BAN from Novozymes degrades dietary fibers besides starch into low molecular weight fibers or oligosaccharides, see also
5 example 3.

[0054] In an embodiment of the present invention the enzymes show no activity towards the dietary fibers when the enzyme concentration is below 5% (w/w), such as below, 3% (w/w), e.g. below 1% (w/w), such as below 0.75% (w/w), e.g. below 0.5% (w/w).

10 [0055] Some alpha-amylases generate maltose units as the smallest carbohydrate entities, whereas others are also able to produce a fraction of glucose units. Thus, in an embodiment the alpha-amylase or fragments thereof is a mixed sugar producing alpha-amylase, including glucose producing activity, when in the active state. It has been found that some alpha-amylases both comprise glucose producing activity
15 while having no hydrolytic activity towards dietary fibers when in the active state. By having an alpha-amylase which comprises glucose producing activity an increased sweetness may be obtained, since glucose has almost twice the sweetness of maltose. In an embodiment of the present invention a reduced amount of external sugar source needs to be added separately to the freeze-dried snack product when a hydrolysed whole
20 grain composition according to the present invention is used. When an alpha-amylase comprising glucose producing activity is used in the enzyme composition, it may become possible to dispense or at least reduce the use of other external sugar sources or non-sugar sweeteners.

[0056] In the present context the term “external sugar or non-sugar sweetener
25 source” relates to sugars and non-sugar sweeteners not originally present or originally generated in the hydrolysed whole grain composition. Examples of such external sugar or non-sugar sources could be sucrose, lactose, and artificial sweeteners.

[0057] Amyloglucosidase (EC 3.2.1.3) is an enzyme able to release glucose residues from starch, maltodextrins and maltose by hydrolysing glucose units from the
30 non-reduced end of the polysaccharide chain. The sweetness of the preparation increases with the increasing concentration of released glucose. Thus, in an embodiment the freeze-dried snack product further comprises an amyloglucosidase or fragments thereof. It may be advantageous to add an amyloglucosidase to the production of the

hydrolyzed whole grain composition, since the sweetness of the preparation increases with the increasing concentration of released glucose. It may also be advantageous if the amyloglucosidase did not influence health properties of the whole grains, directly or indirectly. Thus, in an embodiment the amyloglucosidase shows no hydrolytic activity
5 towards dietary fibers when in the active state. An interest of the invention, and particularly of the process for preparing the freeze-dried snack product according to the invention, is that it allows reducing the sugar (e.g. sucrose) content of the freeze-dried snack product when compared to products described in the prior art. When an amyloglucosidase is used in the enzyme composition, it may become possible to
10 dispense with other external sugar sources e.g. the addition of sucrose.

[0058] However, as mentioned above certain alpha-amylases are able to generate glucose units, which may add enough sweetness to the product making the use of amyloglucosidase dispensable. Furthermore, application of amyloglucosidase also increases production costs of the freeze-dried snack product and, hence, it may be
15 desirable to limit the use of amyloglucosidases. Thus, in yet an embodiment the freeze-dried snack product according to the invention does not comprise an amyloglucosidase such as an exogenic amyloglucosidase.

[0059] Glucose isomerase (D-glucose ketoisomerase) causes the isomerization of glucose to fructose. Thus, in an embodiment of the present invention the freeze-dried
20 snack product further comprises a glucose isomerase or fragments thereof, which glucose isomerase or fragments thereof show no hydrolytic activity towards dietary fibers when in the active state. Glucose has 70-75% the sweetness of sucrose, whereas fructose is twice as sweet as sucrose. Thus, processes for the manufacture of fructose are of considerable value because the sweetness of the product may be significantly
25 increased without the addition of an external sugar source (such as sucrose or artificial sweetening agents).

[0060] A number of specific enzymes or enzyme mixtures may be used for production of the hydrolyzed whole grain composition according to the invention. The requirement is that they show substantially no hydrolytic activity in the process
30 conditions used towards dietary fibers. Thus, in an embodiment the alpha-amylase may be selected from Validase HT 425L and Validase RA from Valley Research, Fungamyl from Novozymes and MATS from DSM, the protease may be selected from the group consisting of Alcalase, iZyme B and iZyme G (Novozymes).

[0061] The concentration of the enzymes according to the invention in the freeze-dried snack product may influence the organoleptic parameters of the freeze-dried snack product. In addition the concentration of enzymes may also be adjusted by changing parameters such as temperature and incubation time. Thus, in an embodiment
5 the freeze-dried snack product comprises 0.0001 to 5% by weight of the total whole grain content in the freeze-dried snack product of at least one of:

- an alpha-amylase or fragment thereof, which alpha-amylase or fragment thereof shows no hydrolytic activity towards dietary fibers when in the active state;
- an amyloglucosidase or fragment thereof, which amyloglucosidase shows no
10 hydrolytic activity towards dietary fibers when in the active state; and
- a glucose isomerase or fragment thereof, which amyloglucosidase shows no hydrolytic activity towards dietary fibers when in the active state.

[0062] In yet an embodiment the freeze-dried snack product comprises 0.001 to 3% of the alpha-amylase by weight of the total whole grain content in the freeze-dried snack product, such as 0.01-3%, such as 0.01-0.1%, such as 0.01-0.5%, such as
15 0.01-0.1%, such as 0.03-0.1%, such as 0.04-0.1%. In yet an embodiment the freeze-dried snack product comprises 0.001 to 3% of the amyloglucosidase by weight of the total whole grain content in the freeze-dried snack product, such as 0.001-3%, such as 0.01-1%, such as 0.01-0.5%, such as 0.01-0.5%, such as 0.01-0.1%, such as 0.03-0.1%,
20 such as 0.04-0.1%. In another further embodiment the freeze-dried snack product comprises 0.001 to 3% of the glucose isomerase by weight of the total whole grain content in the freeze-dried snack product, such as 0.001-3%, such as 0.01-1%, such as 0.01-0.5%, such as 0.01-0.5%, such as 0.01-0.1%, such as 0.03-0.1%, such as 0.04-0.1%.

[0063] Beta-amylases are enzymes which also break down saccharides, however beta-amylases mainly have maltose as the smallest generated carbohydrate entity. Thus, in an embodiment the freeze-dried snack product according to the invention does not comprise a beta-amylase, such as an exogenic beta-amylase. By avoiding beta-amylases a larger fraction of the starches will be hydrolyzed to glucose
25 units since the alpha amylases do have to compete with the beta-amylases for substrates. Thus, an improved sugar profile may be obtained. This is in contrast to US 5,686,123 which discloses a cereal suspension generated by treatment with both an alpha-amylase and a beta-amylase.

[0064] In certain instances the action of the protease is not necessary, to provide a sufficient low viscosity. Thus, in an embodiment according to the invention, the freeze-dried snack product does not comprise the protease, such as an exogenic protease. As described earlier the addition of protease may generate a bitter off-taste
5 which in certain instances is desirable to avoid. This is in contrast to US 4,282,319 which discloses a process including enzymatic treatment with a protease and an amylase.

[0065] In general the enzymes used according to the present invention for producing the hydrolyzed whole grain composition show no hydrolytic activity towards
10 dietary fibers when in the active state. Thus, in a further embodiment the hydrolyzed whole grain composition has a substantial intact beta-glucan structure relative to the starting material. In yet a further embodiment the hydrolyzed whole composition has a substantial intact arabinoxylan structure relative to the starting material. By using the one or more enzymes according to the invention for the production of the hydrolyzed
15 whole grain composition, a substantial intact beta-glucan and arabinoxylan structure may be maintained. The degree of degradation of the beta-glucan and arabinoxylan structures may be determined by Size-exclusion chromatography (SEC). This SEC technique has been described in more detail in “Determination of beta-Glucan Molecular Weight Using SEC with Calcofluor Detection in Cereal Extracts Lena
20 Rimsten, Tove Stenberg, Roger Andersson, Annica Andersson, and Per Åman. Cereal Chem. 80(4):485–490”, which is hereby incorporated by reference.

[0066] In the present context the phrase “substantial intact structure” is to be understood as for the most part the structure is intact. However, due to natural degradation in any natural product, part of a structure (such as beta-glucan structure or
25 arabinoxylan structure) may be degraded although the degradation may not be due to added enzymes. Thus, “substantial intact structure” is to be understood that the structure is at least 95% intact, such as at least 97%, such as at least 98%, or such as at least 99% intact.

[0067] In the present context enzymes such as proteases, amylases, glucose
30 isomerases and amyloglucosidases refer to enzymes which have been previously purified or partly purified. Such proteins/enzymes may be produced in bacteria, fungi or yeast, however they may also have plant origin. In general such produced enzymes will in the present context fall under the category “exogenic enzymes”. Such enzymes may

be added to a product during production to add a certain enzymatic effect to a substance. Similar, in the present context, when an enzyme is disclaimed from the present invention such disclaimer refers to exogenic enzymes. In the present context such enzymes e.g. provide enzymatic degradation of starch and proteins to decrease viscosity. In relation to the process of the invention it is to be understood that such enzymes may both be in solution or attached to a surface, such as immobilized enzymes. In the latter method the proteins may not form part of the final product.

[0068] As mentioned earlier, the action of the alpha-amylase results in a useful sugar profile which may affect taste and reduce the amount of external sugar or sweetener to be added to the final product.

[0069] In an embodiment of the present invention the hydrolysed whole grain composition has a glucose content of at least 0.25% by weight of the hydrolysed whole grain composition, on a dry matter basis, such as at least 0.35%, e.g. at least 0.5%.

[0070] Depending on the specific enzymes used the sugar profile of the final product may change. Thus, in an embodiment the freeze-dried snack product has a maltose to glucose ratio below 144:1, by weight in the product, such as below 120:1, such as below 100:1 e.g. below 50:1, such as below 30:1, such as below 20:1 or such as below 10:1.

[0071] If the only starch processing enzyme used is a glucose generating alpha-amylase, a larger fraction of the end product will be in the form of glucose compared to the use of an alpha-amylase specifically generating maltose units. Since glucose has a higher sweetness than maltose, this may result in that the addition of a further sugar source (e.g. sucrose) can be dispensed. This advantage may be further pronounced if the ratio is lowered by the conversion of the maltose present in the hydrolyzed whole grain to glucose (one maltose unit is converted to two glucose units).

[0072] The maltose to glucose ratio may be further lowered if an amyloglucosidase is included in the enzyme composition since such enzymes also generates glucose units.

[0073] If the enzyme composition comprises an glucose isomerase a fraction of the glucose is changed to fructose which has an even higher sweetness than glucose. Thus, in an embodiment the freeze-dried snack product has a maltose to glucose + fructose ratio below 144:1 by weight in the product, such as below 120:1, such as below 100:1 e.g. below 50:1, such as below 30:1, such as below 20:1 or such as below 10:1.

[0074] Furthermore, in an embodiment of the present invention the freeze-dried snack product may have a maltose to fructose ratio below 230:1 by weight in the product, such as below 144:1, such as below 120:1, such as below 100:1 e.g. below 50:1, such as below 30:1, such as below 20:1 or such as below 10:1.

5 [0075] In the present context the phrasing “total content of the whole grain” is to be understood as the combination of the content of “hydrolyzed whole grain composition” and “solid whole grain content”. If not indicated otherwise, “total content of the whole grain” is provided as % by weight in the final product. In an embodiment the freeze-dried snack product has a total content of the whole grain in the range of 1-
10 30% by weight of the freeze-dried snack product, such as 1-20%, such as 1-15%, such as 1-10%, and such as 1-7%.

[0076] In the present context the phrasing “content of the hydrolyzed whole grain composition” is to be understood as the % by weight of hydrolyzed whole grains in the final product. Hydrolyzed whole grain composition content is part of the total
15 content of the whole grain composition. Thus, in an embodiment the freeze-dried snack product according to the invention has a content of the hydrolyzed whole grain composition in the range 1-30% by weight of the freeze-dried snack product, such as 1-20%, such as 1-10% and such as 1-5%. The amount of the hydrolyzed whole grain composition in the final product may depend on the type of product. By using the
20 hydrolyzed whole grain composition according to the invention in a freeze-dried snack product for infants, a higher amount of hydrolyzed whole grains may be added (compared to a non-hydrolyzed whole grain composition) without substantially affecting the organoleptic parameters of the product because of the increased amount of soluble fibers in the hydrolysed whole grain.

25 [0077] It would be advantageous to have a freeze-dried snack product comprising a high content of dietary fibers without compromising the organoleptic parameters of the product. Thus, in yet an embodiment the freeze-dried snack product has a content of dietary fibers in the range of 0.1-10% by weight of the freeze-dried snack product, such as 0.1-5%, preferably, in the range of 0.5-3%, even more preferably
30 in the range of 1-2% (w/w). A freeze-dried snack product according to the invention may be provided with high amounts of dietary fibers by the addition of the hydrolyzed whole grain component provided by the present invention. This may be done due to the unique setup of the process according to the present invention.

[0078] Dietary fibers are the edible parts of plants that are not broken down by digestion enzymes. Dietary fibers are fermented in the human large intestine by the microflora. There are two types of fibers: soluble fibers and insoluble fibers. Both soluble and insoluble dietary fibers can promote a number of positive physiological effects, including a good transit through the intestinal tract which helps to prevent constipation, or a feeling of fullness. Health authorities recommend a consumption of between 20 and 35 g per day of fibers, depending on the weight, gender, age and energy intake.

[0079] Soluble fibers are dietary fibers that undergo complete or partial fermentation in the large intestine. Examples of soluble fibers from cereals include beta-glucans, arabinoxylans, arabinogalactans and resistant starch type 2 and 3, and oligosaccharides deriving from the latters. Soluble fibers from other sources include pectins, acacia gum, gums, alginate, agar, polydextrose, inulins and galacto-oligosaccharides for instance. Some soluble fibers are called prebiotics, because they are a source of energy for the beneficial bacteria (e.g. Bifidobacteria and Lactobacilli) present in the large intestine. Further benefits of soluble fibers include blood sugar control, which is important in diabetes prevention, control of cholesterol, or risk reduction of cardiovascular disease.

[0080] Insoluble fibers are the dietary fibers that are not fermented in the large intestine or only slowly digested by the intestinal microflora. Examples of insoluble fibers include celluloses, hemicelluloses, resistant starch type 1 and lignins. Further benefits of insoluble fibers include promotion of the bowel function through stimulation of the peristalsis, which causes the muscles of the colon to work more, become stronger and function better. There is also evidence that consumption of insoluble fibers may be linked to a reduced risk of gut cancer.

[0081] The total solid content of the freeze-dried snack product according to the invention may vary. Thus, in another embodiment the total solid content is in the range of 1-50% by weight of the freeze-dried snack product, e.g. less than 50, such as less than 40%, such as less than 25% or such as less than 10%. Examples of factors influencing the solid content may be the amount of the hydrolyzed whole grain composition and the degree of hydrolysis in this composition. In the present context the phrasing “total solid content” equals 100 minus moisture content (%) of the product.

[0082] It would be advantageous if a freeze-dried snack product with good organoleptic parameters, such as sweetness, could be obtained, without addition of large amounts of external sugar sources. Thus, in another embodiment the freeze-dried snack product has a content of sugar or a non-sugar sweetener of less than 15% by weight of the freeze-dried snack product, such as less than 10%, less than 7% less than 5% less than 3%, less than 1% such as 0%. Since the hydrolyzed whole grain composition supplements the freeze-dried snack product with a source of carbohydrates, such as glucose and maltose, the freeze-dried snack product is also sweetened from a natural sugar source different from the external sugar source. Thus, the amount of added external sweetener may be limited. Sucrose is a widely used sweetener in food products, however others sugars may also be used. Thus, in a further embodiment the sugar is a monosaccharide and/or a disaccharide and/or an oligosaccharide. In yet an embodiment the monosaccharide is glucose, galactose, dextrose, fructose or any combination thereof. In yet another embodiment the disaccharide is sucrose, maltose, lactose or any combination thereof.

[0083] Humectants are often added to products which are to be in a dry or semi-dry state. Thus, in an embodiment the freeze-dried snack product does not comprise a humectant. Supplementary ingredients of the freeze-dried snack product may include vitamins; emulsifiers, such as lecithin; protein powders; fruit or vegetable puree, juice or concentrate; cocoa solid; alkylresorcinols; phenolics; and other active ingredients, such as DHA, or prebiotics.

[0084] In yet an embodiment the freeze-dried snack product may have salt content in the range 0-2% by weight of the freeze-dried snack product. In a more specific embodiment the salt is sodium chloride.

[0085] Depending on the specific type of freeze-dried snack product, different flavor components may be added to provide the desired taste. Thus, in an embodiment the freeze-dried snack product further comprises a flavor component. In a further embodiment the flavor component is selected from the group consisting of cocoa; honey; vanilla; fruit and vegetable puree, juice or concentrate; flavors; and combinations thereof.

[0086] The freeze-dried snack product may also comprise probiotics and/or prebiotics. "prebiotic" means a non-digestible food ingredient that beneficially affects the host by selectively stimulating the growth and/or activity of one or a limited number

of bacteria in the colon and thus improves host health (Gibson and Roberfroid "Dietary Modulation of the Human Colonic Microbiota: Introducing the Concept of Prebiotics" J. Nutr 125:1401 – 1412). "probiotic" means, in the context of bacterial strains, microbial cell preparations or components of microbial cells with a beneficial effect on the health or well-being of the host. (Salminen S, Ouwehand A. Benno Y. et al "Probiotics: how should they be defined" Trend Food Sci. Technol. 1999:10 107-10).

[0087] Apart from the hydrolysed whole grain component, the composition of the invention comprises a food component and an emulsifier component.

[0088] The food component may be selected from a dairy component, a fruit component, a vegetable component or mixtures thereof. In particular, mixes of a dairy component and a fruit component are considered, as well as mixes of a dairy component and a vegetable component, mixes of several fruit components, mixes of several vegetable components, mixes of vegetable component and fruit component. In an embodiment, the food component is present in amount of from 50% to 98%, preferably from 60% to 90 % and most preferably from 70% to 85% of the composition.

[0089] The present invention may comprise a dairy or dairy substitute component. The dairy component according to embodiments of the present invention may also be derived from different sources. The dairy or dairy substitute ingredient is selected from any dairy or dairy substitute ingredient ordinarily known in the art. Specifically, the dairy ingredient is selected from the group including but not limited to milk, milk powder, yogurt, skim milk and milk proteins and combinations thereof. The dairy substitute ingredient is selected from but not limited to soy proteins and rice proteins and combinations thereof. The dairy or dairy substitute ingredient is present in amount of from 50% to 98%, preferably from 60% to 90 % and most preferably from 70% to 85% of the composition. Thus, in an additional embodiment the milk component is selected from the group consisting of liquid or powdered whole milk; liquid or powdered skimmed milk; cream; liquid or powdered Follow-On Formula; liquid or powdered Growing Up Milk; liquid or powdered whey fractions; liquid or powdered casein, liquid or powdered soya milk; and any combination hereof. In an additional embodiment the milk component comprises fermented or cultured milks such a yogurt, kefir or similar products. Such fermented milks may be provided as liquid, semi-liquid or powder product. When in the liquid or semi-liquid form, it may be as a fresh or heat-treated. Combinations of fermented milks, cultured milks, and other milk components

may be provided. Addition of the milk component may improve factors such as taste, viscosity and the nutritional profile.

[0090] The fruit or vegetable component according to embodiments of the invention is selected from any ordinarily known in the art. Preferably, the fruit or vegetable ingredient is pureed. The fruit or vegetable ingredient is present in amount of
5 from 60% to 98%, preferably from 70% to 90 % and most preferably from 60% to 80% of the composition.

[0091] Another component of the present composition comprises an emulsifier component. While not wishing to be bound by any theories, it is believed that the
10 emulsifier reduces the surface tension at the air-liquid interface, therefore allowing for stable dispersion of air bubbles within the viscous liquid matrix. The emulsifier is preferably a lactylated mono and diglyceride. The lactylated mono and diglyceride is selected from the group consisting of but not limited to lactic and citrate acid esters of mono- and diglycerides, distilled monoglycerides, and combinations thereof. While not
15 wishing to be bound by any theories, it is believed that the lactic acid moiety of the whipping agent resides in the aqueous phase at the interface of the aqueous phase and the hydrophobic phase while the mono and diglycerides reside in hydrophobic phase of the whipped dairy foam. The lactylated mono and diglycerides are present in an amount of from 0.001 to 1%, preferably from 0.01 to 0.5%, and most preferably from 0.1 to
20 0.4% of the composition. It is believed that the lactylated mono and diglyceride component of the present invention promotes stabilization of the final aerated composition.

[0092] The combination of the food component, emulsifier component and hydrolised whole grain component are then pasteurized through procedures commonly
25 used in the industry. Pasteurization can take between 1 to 10 minutes between 170°F to 210°F, preferably between 180°F to 205°F. The composition of the present invention can further comprise optional ingredients such as starch, including but not limited to corn starch, rice starch (native, physically or chemically modified) and tapioca starch; sugar/sweeteners, stabilizers, flavors, colors, fruit purees, prebiotics, probiotics,
30 vegetable purees, fibers, fortificants such as DHA, minerals and vitamins, and gelatins such as porcine, fish and bovine.

[0093] The composition of the present invention has a viscosity of from 1,000 to 150,000 cp, dependent upon the temperature and speed of the viscometer used to

measure the viscosity. In the preferred embodiment, the viscosity of the wet composition ranges from 30,000 to 60,000 cp at a 10 RPM speed of the spindle 6 in a Brookfield Viscometer. The most preferred range is from 35,000 to 50,000 cp. In an alternate embodiment, the present invention has a viscosity of from 1,000 to 700,000 cp,
5 dependent upon the temperature and speed of the viscometer used to measure the viscosity. In the preferred embodiment for the alternate embodiment, the viscosity of the wet composition ranges from 100,000 to 400,000 cp at a 5 RPM speed of the spindle 6 in a Brookfield Viscometer. The most preferred range for the alternate embodiment is from 200,000 to 350,000 cp. It should be noted that the viscosity can be adjusted based
10 on the RPM and is dependent upon dissolvability and the stabilizer.

[0094] A method of preparing a freeze-dried snack product comprising the steps of (a) providing a food component, (b) adding an emulsifier component, (c) thermally processing the mix, (d) optionally fermenting the blend, (e) admixing a gas such as nitrogen with the blend; (f) simultaneously aerating the gas and mix to form an
15 aerated product, and (g) cooling the product; and (g) freeze-drying the product.

[0095] In an embodiment the enzyme composition further comprises a protease or fragment thereof, which protease or fragment thereof shows no hydrolytic activity towards dietary fibers when in the active state. Similar, the enzyme composition may comprise an amyloglucosidase and/or and glucose isomerase according to the
20 present invention.

[0096] Several parameters of the process may be controlled to provide the freeze-dried snack product according to the invention. Thus, in an embodiment step 1b) is performed at 30-100°C, preferably 50 to 85°C. In a further embodiment step 1b) is performed for 1 minute to 24 hours, such as 1 minute to 12 hours, such as 1 minute to 6
25 hours, such as 5-120 minutes. In yet an embodiment step 1b) is performed at 30-100°C for 5-120 minutes.

[0097] In yet a further embodiment step 1c) is allowed to proceed at 70-150°C for at least 1 second, such as 1-5 minutes, such as 5-120 minutes, such as 5-60 minutes. In an additional embodiment step 1c) is performed by heating to at least 90°C for 5-30
30 minutes.

[0098] In yet an embodiment the reaction in step 1c) is stopped when the hydrolysate has reached a viscosity comprised between 50 and 4000 mPa.s, such as

between 50 and 3000 mPa.s, such as between 50 and 1000 mPa.s, such as between 50 and 500 mPa.s. In an additional embodiment viscosity is measured at TS 50.

[0099] In another embodiment the hydrolyzed whole grain composition in step 1) is provided when said hydrolysate has reached a total solid content of 25-60%. By
5 controlling viscosity and solid content the hydrolyzed whole grain may be provided in different forms.

[0100] In an additional embodiment the hydrolyzed whole grain component in step 1c) is provided in the form of a liquid, a concentrate, a powder, a juice or a pure. An advantage of having hydrolyzed whole grain composition in different forms is that
10 when used in a food product dilution may be avoided by using a dry or semi dry form. The above parameters can be adjusted to regulate the degree of starch degradation, the sugar profile, the total solid content and to regulate the overall organoleptic parameters of the final product.

[0101] To improve the enzymatic processing of the whole grain component it
15 may be advantageous to process the grains before or after the enzymatic treatment.

[0102] By grounding the grains a larger surface area is made accessible to the enzymes, thereby speeding up the process. In addition the organoleptic parameters may be improved by using a smaller particle size of the grains. In an additional embodiment the whole grains are roasted or toasted before or after enzymatic treatment. Roasting
20 and toasting may improve the taste of the final product.

[0103] To prolong the storage time of the product several treatment can be performed. Thus, in an embodiment the process further comprises at least one of the following treatments: UHT, pasteurization, thermal treatment, retort and any other thermal or non-thermal treatments, such as pressure treatment. In a further embodiment
25 the freeze-dried snack product is applied to an enclosure under aseptic conditions. In yet an embodiment the freeze-dried snack product is applied to an enclosure under non-aseptic conditions, such as by retort or hot-for-hold.

[0104] It should be noted that embodiments and features described in the context of one of the aspects or embodiments of the present invention also apply to the
30 other aspects of the invention.

[0105] All patent and non-patent references cited in the present application, are hereby incorporated by reference in their entirety, that the relevant contents and

description of the present patent application are supported by the referenced cited documents, and shall be regarded as useful information with regards the application.

[0106] The invention will now be described in further details in the following examples that are limiting thereto.

5

[0107] **Examples**

[0108] ***Example 1 - Preparation of a hydrolyzed whole grain composition***

[0109] Enzyme compositions comprising Validase HT 425L (alpha-amylase) optionally in combination with Alcalase 2.4 L (protease) were used for the hydrolysis of
10 wheat, barley and oats.

[0110] Mixing may be performed in a double jacket cooker, though other industrial equipment may be used. A scraping mixer works continuously and scrapes the inner surface of the mixer. It avoids product burning and helps maintaining a homogeneous temperature. Thus enzyme activity is better controlled. Steam may be
15 injected in the double jacket to increase temperature while cold water is used to decrease it.

[0111] In an embodiment, the enzyme composition and water are mixed together at room temperature, between 10 and 25°C. At this low temperature, the enzymes of the enzyme composition have a very weak activity. The whole grain
20 component is then added and the ingredients are mixed for a short period of time, usually less than 20 minutes, until the mixture is homogeneous.

[0112] The mixture is heated progressively or by thresholds to activate the enzymes and hydrolyse the whole grain component.

[0113] Hydrolysis results in a reduction of the viscosity of the mixture. When
25 the whole grain hydrolysate has reached a viscosity comprised between 50 and 5000 mPa.s measured at 65°C and e.g. a total solid content of 25 to 60% by weight, the enzymes are inactivated by heating the hydrolysate at a temperature above 100°C, preferably by steam injection at 120°C.

[0114] Enzymes are dosed according to the quantity of total whole grain.
30 Quantities of enzymes are different depending on the type of whole grain component, as protein rates are different. The ratio water/whole grain component can be adapted according to required moisture for the final liquid whole grain. Usually, the water/whole grain component ratio is 60/40. Percents are by weight.

Hydrolysed whole wheat	
Whole wheat flour	Substrate
Enzyme amylase	0.10% based on the substrate
Enzyme protease	0.05% based on the substrate

Hydrolysed whole barley	
Whole barley flour	Substrate
Enzyme amylase	0.10% based on the substrate
Enzyme protease	0.05% based on the substrate

Hydrolysed whole oats	
Whole oats flour	Substrate
Enzyme amylase	0.10% based on the substrate
Enzyme protease	0.05% based on the substrate

[0115] **Example 2 - Sugar profile of the hydrolyzed whole grain composition**

5 [0116] Hydrolyzed whole grain compositions comprising wheat, barley and oat were prepared according to the method in example 1.

[0117] **Carbohydrates HPAE:**

10 The hydrolyzed whole grain compositions were analysed by HPAE for illustrating the sugar profile hydrolysed whole grain composition.

[0118] Carbohydrates are extracted with water, and separated by ion chromatography on an anion exchange column. The eluted compounds are detected electrochemically by means of a pulsed amperometric detector and quantified by comparison with the peak areas of external standards.

15

[0119] **Total dietary fibres:**

20 Duplicate samples (defatted if necessary) are digested for 16 hours in a manner that simulates the human digestive system with 3 enzymes (pancreatic alpha-amylase, protease, and amyloglucosidase) to remove starch and protein. Ethanol is added to precipitate high molecular weight soluble dietary fibre. The resulting mixture is filtered and the residue is dried and weighed. Protein is determined on the residue of one of the

duplicates; ash on the other. The filtrate is captured, concentrated, and analyzed via HPLC to determine the value of low molecular weight soluble dietary fibre (LMWSF).

5

[0120] Whole wheat:

	Wheat Reference	Wheat Hydrolysed Alcalase/Validase
Total sugars (% w/w))	2.03	24.36
Glucose	0.1	1.43
Fructose	0.1	0.1
Lactose (monohydrate)	<0.1	<0.1
Sucrose	0.91	0.69
Maltose (monohydrate)	0.91	22.12
Mannitol	<0.02	<0.02
Fucose	<0.02	<0.02
Arabinose	<0.02	0.02
Galactose	<0.02	<0.02
Xylose	<0.02	<0.02
Mannose	<0.02	<0.02
Ribose	<0.02	<0.02
Insoluble and soluble fibers	12.90	12.94
LMW fibers	2.63	2.96
Total fibers	15.53	15.90

[0121] Whole oats:

	Oats Reference	Oats Hydrolysed Alcalase/Validase
Total sugars (% w/w))	1.40	5.53
Glucose	0.1	0.58
Fructose	0.1	0.1
Lactose (monohydrate)	<0.1	<0.1
Sucrose	1.09	1.03
Maltose (monohydrate)	0.11	3.83

Mannitol	<0.02	<0.02
Fucose	<0.02	<0.02
Arabinose	<0.02	<0.02
Galactose	<0.02	<0.02
Xylose	<0.02	<0.02
Mannose	<0.02	<0.02
Ribose	<0.02	<0.02
Insoluble and soluble fibers	9.25	11.28
LMW fibers	0.67	1.21
Total fibers	9.92	12.49

[0122] Whole Barley:

	Barley Reference	Barley Hydrolysed Alcalase/Validase
Total sugars (% w/w))	1.21	5.24
Glucose	0.1	0.61
Fructose	0.1	0.1
Lactose (monohydrate)	<0.1	<0.1
Sucrose	0.90	0.88
Maltose (monohydrate)	0.11	3.65
Mannitol	<0.02	<0.02
Fucose	<0.02	<0.02
Arabinose	<0.02	<0.02
Galactose	<0.02	<0.02
Xylose	<0.02	<0.02
Mannose	<0.02	<0.02
Ribose	<0.02	<0.02
Glucose	0.1	0.61
Fructose	0.1	0.1
Insoluble and soluble fibers	9.70	10.44
LMW fibers	2.23	2.63
Total fibers	11.93	13.07

[0123] The results clearly demonstrate that a significant increase in the glucose content is provided by the hydrolysis where the glucose content of the hydrolysed barley is 0.61% (w/w) on a dry matter basis; the glucose content of the hydrolysed oat is 0.58% (w/w) on a dry matter basis; and the glucose content of the hydrolysed wheat is 1.43% (w/w) on a dry matter basis.

[0124] Furthermore, the results also demonstrates that the maltose:glucose ratio is ranging from about 15:1 to about 6:1.

[0125] Thus, based on these results a new sugar profile is provided having a increased sweetness compared to the prior art.

10 [0126] In conclusion, an increased sweetness may be obtained by using the hydrolyzed whole grain composition according to the invention and therefore the need for further sweetening sources may be dispensed or limited.

[0127] In addition, the results demonstrate that the dietary fiber content is kept intact and the ratio and amount of soluble and insoluble fibers are substantially the same in the non-hydrolyzed whole grain and in the hydrolyzed whole grain composition.

[0128] ***Example 3 – Hydrolytic activity on dietary fibers***

[0129] The enzymes Validase HT 425L (Valley Research), Alcalase 2.4L (Novozymes) and BAN (Novozymes) were analysed using a thin layer chromatography analysis for activity towards arabinoxylan and beta-glucan fibre extracts both components of dietary fibers of whole grain.

[0130] The results from the thin layer chromatography analysis showed that the amylase Validase HT and the protease Alcalase showed no hydrolytic activity on either beta-glucan or arabinoxylan, while the commercial alpha-amylase preparation, BAN, causes hydrolysis of both the beta-glucan and arabinoxylan, see figure 1.

[0131] See also example 4.

[0132] ***Example 4 - Oat β -Glucan and Arabinoxylan molecular weight profile following enzymatic hydrolysis***

30 [0133] *Hydrolysis:*

A solution of 0.5 % (w/v) of Oat β -Glucan medium viscosity (Megazyme) or Wheat Arabinoxylan medium viscosity (Megazyme) was prepared in water.

[0134] The enzyme was added at an enzyme to substrate ratio (E/S) of 0.1 % (v/v). The reaction was allowed to proceed at 50°C for 20 minutes, the sample was then placed at 85°C during 15 min to enable starch gelatinization and hydrolysis. The enzymes were finally inactivated at 95°C for 15 minutes. Different batches of the following enzymes have been evaluated.

[0135] Alcalase 2.4L (Valley Research): batch BN 00013
batch 62477
batch 75039

[0136] Validase HT 425L (Valley Research): batch RA8303A
batch 72044

[0137] MATS L (DSM): batch 408280001

[0138] *Molecular weight analysis*

[0139] Hydrolyzed samples were filtered on a syringe filter (0.22 µm) and 25 µL were injected on a High Pressure Liquid Chromatography Agilent 1200 series equipped with 2 TSKgel columns in serie (G3000PWXL 7,8 x 300 mm), (GMPWXL 7,8X 30 mm) and with a guard column (PWXL 6 x 44 mm). (Tosoh Bioscience) Sodium Nitrate 0.1M/ at 0.5ml/min was used as running buffer. Detection was done by reflective index measurement.

[0140] *Results*

[0141] On figures 2-4 graphs for both a control (no enzyme) and test with enzymes are plotted. However, since there are substantially no difference between the graphs it may be difficult to differentiate both graphs from each other.

[0142] *Conclusions*

[0143] No shift in oat beta glucan and wheat arabinoxylan fibre molecular weight profile was determined following hydrolysis with the Alcalase 2.4 L (figure 2), Validase HT 425 L (figure 3) or MATS L (figure 4).

[0144] ***Example 5 – Freeze-dried snack product comprising hydrolyzed whole grain***

[0145] A freeze-dried snack product may be produced as follows: hydrolysed whole grain according to example 1 is mixed with dairy powder and/or fruit puree, vitamins, minerals and texturizing agent such as pectine and/or gum and/or gelatine. An emulsifier component may be added to the mix. The slurry may be mixed with high shear mixer or pumped through a homogenizer with high pressure. Then the mix may be treated by a thermal processing step in order to pasteurize the product and activate texturizing agent. After thermal processing, the product may be cooled down and a possible addition step of probiotic can be considered. The viscosity of the slurry is a key factor in order to move forward to the next steps of the process. The viscosity of the product at that point should be between about 150'000 cps and about 450'000 cps. The raw material may then be fed into the aerator hopper. A cooling unit may be connected to the aeration line to keep the product cold. The slurry may be aerated by mixing with Nitrogen gas using Mondomix equipment then the aerated product may be deposited, optionally using a specific shape. The product is then frozen to stabilize the shape and prepare for the freeze-drying. Then the frozen, optionally shaped product, is dried using a freeze-dryer. Then the final product may be packed.

[0146] This process is described in more details in WO2008141229A1 and WO2008141233A1, the content of which is hereby incorporated by reference in their entirety.

[0147] The composition may comprise from 60% to 80% by weight of food component, from 20% to 40% by weight of hydrolysed whole grain component and from 0.001% to 1% by weight lactylated mono and diglycerides.

CLAIMS:

1. A freeze-dried snack product comprising:
 - a food component comprising at least one of a dairy component, a vegetable
 - 5 component, and a fruit component;
 - a hydrolyzed whole grain composition;
 - an alpha-amylase or fragment thereof, which alpha-amylase or fragment thereof shows no hydrolytic activity towards dietary fibers when in an active state; and
 - an emulsifier component, wherein the freeze-dried snack product is free of a
 - 10 beta-amylase.
2. The freeze-dried snack product according to claim 1, further comprising a protease or fragments thereof, at a concentration ranging between 0.001% and 5% by weight of a total whole grain content of the freeze-dried snack product, which protease or fragment
- 15 thereof shows no hydrolytic activity towards dietary fibers when in the active state.
3. The freeze-dried snack product according to claim 1, wherein the freeze- dried product is free of a protease.
- 20 4. The freeze-dried snack product according to any one of claims 1 to 3, wherein the emulsifier component comprises at least one of lactylated mono and diglycerides, polysorbates, caseinate, whey proteins, and egg white protein.
5. The freeze-dried snack product according to claim 4, wherein the lactylated mono
- 25 and diglycerides are present in an amount ranging from 0.001% to 1% of the hydrolyzed whole grain composition.
6. The freeze-dried snack product according to any one of claims 1 to 5, wherein the freeze-dried snack product further comprises an amyloglucosidase or fragments thereof
- 30 shows no hydrolytic activity towards dietary fibers when in the active state.
7. The freeze-dried snack product according to any one of claims 1 to 6, wherein the freeze-dried snack product further comprises an glucose isomerase or fragment thereof,

the glucose isomerase or fragment thereof showing no hydrolytic activity towards dietary fibers when in the activate state.

8. The freeze-dried snack product according to any one of claims 1 to 7, having a total
5 whole grain content of the freeze-dried snack product in a range of 1% to 30% by weight of the freeze-dried snack product.

9. The freeze-dried snack product according to any one of claims 1 to 8, wherein the hydrolyzed whole grain composition has a substantially intact beta- glucan structure
10 relative to the beta-glucan structure of the whole grain composition prior to hydrolyzation thereof.

10. The freeze-dried snack product according to any one of claims 1 to 9, wherein the hydrolyzed whole grain composition has a substantially intact arabinoxylan structure
15 relative to the arabinoxylan structure of the whole grain composition prior to hydrolyzation thereof.

11. The freeze-dried snack product according to any of claims 1 to 10, wherein the freeze-dried snack product has a maltose to glucose ratio below 144:1.
20

12. The freeze-dried snack product according to any one of claims 1 to 10 wherein the freeze-dried snack product has a maltose to glucose ratio below 120:1.

13. The freeze-dried snack product according to any one of claims 1 to 10 wherein the
25 freeze-dried snack product has a maltose to glucose ratio below 100:1.

14. The freeze-dried snack product according to any one of claims 1 to 10 wherein the freeze-dried snack product has a maltose to glucose ratio below 50:1.

30 15. The freeze-dried snack product according to any one of claims 1 to 10 wherein the freeze-dried snack product has a maltose to glucose ratio below 30:1.

16. The freeze-dried snack product according to any one of claims 1 to 10 wherein the freeze-dried snack product has a maltose to glucose ratio below 20:1.
17. The freeze-dried snack product according to any one of claims 1 to 10 wherein the
5 freeze-dried snack product has a maltose to glucose ratio below 10:1.
18. The freeze-dried snack product according to any one of claims 1 to 17, wherein the food component is present in an amount ranging from 60% to 98% of the hydrolyzed whole grain composition.