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(54) Title: METHOD FOR THE MANUFACTURE OF BIO-PRODUCTS WITH A MODIFIED SUGAR PROFILE

(57) Abstract: The invention relates to a method for the production of a solid bio-product wherein at least 80 % of the original indigestible oligosaccharide (raffinose, stachyose and verbascose) content has been degraded into digestible mono- and disaccharides, comprising the following steps: 1) providing a mixture of milled or flaked or otherwise disintegrated biomass, comprising oligosaccharides and optionally polysaccharides and further comprising proteinaceous plant parts, water and one or more enzyme preparations containing α -galactosidase(s); 2) reacting the mixture resulting from step (1) under continuous mixing and under conditions where the water content in the initial mixture does not exceed 65 % by weight, for 0.15-36 hours at a temperature of about 20-65°C; 3) incubating the reacted mixture from step (2) at a temperature and in a time period which inactivate said α -galactosidase(s), as well as solid bio-products obtainable by such method. The invention further relates to uses of the bio-product and a food, a feed, a cosmetic or pharmaceutical product or a nutritional supplement containing the solid bio-product.



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