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ABSTRACT

A process for solubilising an alpha-glucan containing foodstuff which comprises processing a carbohydrate-containing material having a moisture content of less than 40% by weight in an extruder under severe conditions of mechanical disruption and shear at high screw speed. The solubility of the extrudate after milling is greater than 55% by weight in water. Novel soluble alpha-glucan components of the extrudate are provided having a ratio of greater than 1 for the amount of alpha-glucan having a degree of polymerisation greater than 50 to the amount of alpha-glucan with a degree of polymerisation less than 50. Food drinks comprising ingredients produced using the process are described.

This Sheet Has Been Replaced

