

Resistant dextrin with high dietary fiber content and preparation method thereof

Abstract

The present invention belongs to the field of functional sugar, and specifically relates to a resistant dextrin with high dietary fiber content and preparation method for the same. The preparation method of the present invention includes the following steps: mixing pea starch milk and a liquefying enzyme for liquefaction to obtain a liquefied liquid; wherein the DE value of the liquefied liquid is 8% to 11%; subjecting the liquefied liquid to undergo a molecular rearrangement reaction under acidic conditions to obtain a resistant dextrin; wherein the dietary fiber content of the resistant dextrin is $\geq 93\%$ by mass. The present invention utilizes pea starch as raw material, and a feed liquid of crude dextrin (liquefied liquid) with a suitable DE value can be readily obtained after liquefaction. In the present invention, the DE value of the liquefied liquid is controlled to be 8% to 11%, allowing production of resistant dextrin with high dietary fiber content and good resistance to digestion.

[Figure 1]