Claims

1. A hydrolyzed whole grain composition comprising an alpha-amylase or fragments thereof, which alpha-amylase or fragments thereof show no hydrolytic activity towards dietary fibers when in the active state, and wherein the hydrolyzed whole grain composition has:

a content of glucose of at least 0.25% by weight of the hydrolysed whole grain composition on a dry matter basis, and/or
a maltose to glucose ratio below 144:1 by weight in the composition, or
a maltose to fructose ratio below 230:1 by weight in the composition, or
a maltose to glucose+fructose ratio below 144:1 by weight in the composition.

and wherein the hydrolyzed whole grain composition further comprises a protease or fragment thereof, at a concentration of 0.001-5% by weight of the total whole grain content, which protease or fragment thereof shows no hydrolytic activity towards dietary fibers when in the active state.

~~2. The hydrolyzed whole grain composition according to claim 1, further comprising a protease or fragment thereof, at a concentration of 0.001-5% by weight of the total whole grain content, which protease or fragment thereof shows no hydrolytic activity towards dietary fibers when in the active state.~~

~~3~~2. The hydrolyzed whole grain composition according to claim ~~2~~1, wherein 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%~~.

~~4~~3. The hydrolyzed whole grain composition according to any of the preceding claims, with the proviso that it does not comprise a beta-amylase.

~~5. The hydrolyzed whole grain composition according to any of claims 1 and 4, with the proviso that it does not comprise the protease.~~

~~6~~4. The hydrolyzed whole grain composition according to any one of the preceding claims, wherein the composition further comprises an amyloglucosidase or fragments thereof, which amyloglucosidase or fragments thereof show no hydrolytic activity towards dietary fibers when in the active state.

~~7~~5. The hydrolyzed whole grain composition according to any one of the preceding claims, wherein the composition 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.

~~8~~6. The hydrolyzed whole grain composition according to any of the preceding claims, wherein the hydrolyzed whole grain composition has a substantial intact beta-glucan structure relative to the starting material.

~~9~~7. The hydrolyzed whole grain composition according to any of the preceding claims, wherein the hydrolyzed whole grain composition has a substantial intact arabinoxylan structure relative to the starting material.

~~10~~8. The hydrolyzed whole grain composition according to any of the preceding claims, having a content of dietary fibers in the range 0.1-20% by weight of the hydrolyzed whole grain composition.

~~11~~9. The hydrolyzed whole grain composition according to any one of the preceding claims, wherein the hydrolyzed whole grain composition is provided in the form of a liquid, a concentrate, a powder, a juice or a puree.

~~12~~10. A process for preparing a hydrolyzed whole grain composition according to any of claims 1-~~11~~9, said process comprising:

a) contacting a whole grain component with an enzyme composition in water, the enzyme composition comprising at least one alpha-amylase, said enzyme composition showing no hydrolytic activity towards dietary fibers,
b) allowing the enzyme composition to react with the whole grain component, to provide a whole grain hydrolysate,

c) providing the hydrolyzed whole grain composition by inactivating said enzymes when said hydrolysate has reached a viscosity comprised between 50 and 5000 mPa.s measured at 65°C.

~~13~~11. The process according to claim ~~12~~10, wherein the enzyme composition further comprises a protease or fragments thereof, which protease or fragments thereof shows no hydrolytic activity towards dietary fibers when in the active state;

~~14~~12. The process according to any of claims ~~12~~ 10 or ~~13~~11, wherein the step 1c) is performed by heating to at least 90°C for 5-30 minutes.

~~15~~13. A food product comprising a hydrolyzed whole grain composition according to any of claims 1-~~11~~9.