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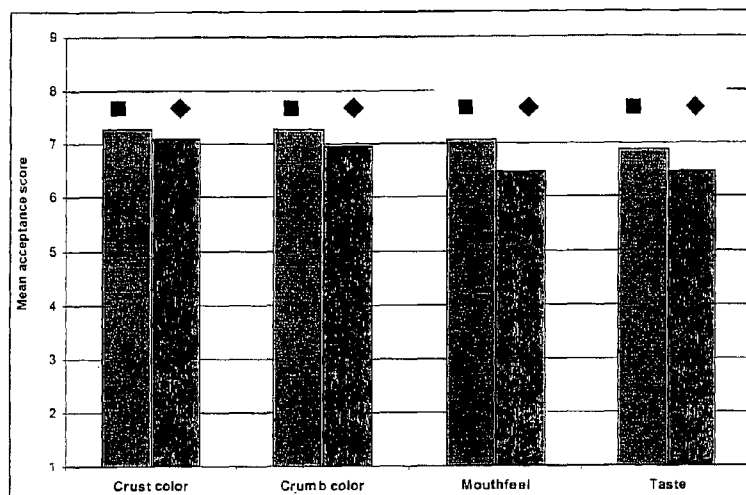
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(54) Title: FUNCTIONAL SUGAR REPLACEMENT



Consumer acceptance results of cake with the sugar replacement composition (■) compared to cake with sugar (◆); mean acceptance score of “crust color”, “crumb color”, “mounthfeel” and “taste” on a 9-point score where “1” means extremely poor quality and “9” means excellent quality.

(57) Abstract: The present invention is related to a functional food ingredient, which replaces sugar on a 1/1 weight and/or volume basis in food recipes containing sucrose, with a substantial caloric reduction in view. More than an ingredient, it has to be seen as a functional ingredient, since it possesses some health promoting effects. The functional food replacement for sucrose according to the present invention comprises prebiotic fibres and sweeteners, and possibly other non selective fibres, minerals, vitamins and probiotic strains.

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