CLAIMS

1. A method for producing an oligosaccharide preparation comprising:

step (a) of dissolving an oligosaccharide and non-decolored dietary fiber obtained from the species *Acacia senegal* in a solvent to give a solution, and

step (b) of drying the solution obtained in the step (a).

2. The method according to claim 1, wherein the mass ratio of the oligosaccharide to the non-decolored dietary fiber obtained from the species *Acacia senegal* ranges from 30:70 to 56:44.

3. The method according to claim 1 or 2, wherein the drying in the step (b) is spray drying, vacuum drying or freeze drying.

4. The method according to any one of claims 1 to 3, which further comprises step (c) of granulation.

5. The method according to any one of claims 1 to 4, wherein the oligosaccharide is one, two or more oligosaccharides selected from the group consisting of fructooligosaccharide, galactooligosaccharide and lactosucrose.

6. The method according to claim 5, wherein the fructooligosaccharide is a fructooligosaccharide substantially free from inulin.

7. An oligosaccharide preparation produced by the method according to any one of claims 1 to 6.

8. A dried oligosaccharide preparation comprising an oligosaccharide and non-decolored dietary fiber obtained from the species *Acacia senegal*.

9. The preparation according to claim 8, which is a spray-dried preparation, a vacuum-dried preparation or a freeze-dried preparation.

10. The preparation according to claim 8 or 9, wherein the properties of the preparation do not substantially change even after storage at 24°C for 2 days.

11. A food or beverage product obtained by incorporating the oligosaccharide preparation according to any one of claims 7 to 10.

12. A method for producing an oligosaccharide-containing food or beverage product, comprising the steps of: producing an oligosaccharide preparation by the method according to any one of claims 1 to 6; and then incorporating the oligosaccharide preparation.