

Abstract

PRODUCTION PROCESS OF DISSOLVED FOOD FIBER

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Provided is a production process of soluble dietary fiber that is not easily broken down in human intestines in the form of digestive resistant maltodextrin, which is useful for the growth of good bacteria (probiotics) in human intestines. This soluble dietary fiber is produced using a pyrolysis process, liquefaction and saccharification process to break down the remaining carbohydrates in the pyrolysis
10 process into glucose, maltose, and other simple sugars. In addition, the purification of digestive resistant maltodextrin is also carried out by separating the digestive resistant maltodextrin from glucose and maltose, with the purpose of reducing the total of sugars and increasing the total value of dietary fiber.

Fig. 1 for publication.

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