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(54) Title: EXTRUDED FOOD PRODUCT COMPRISING BRAN AND MANUFACTURING PROCESS

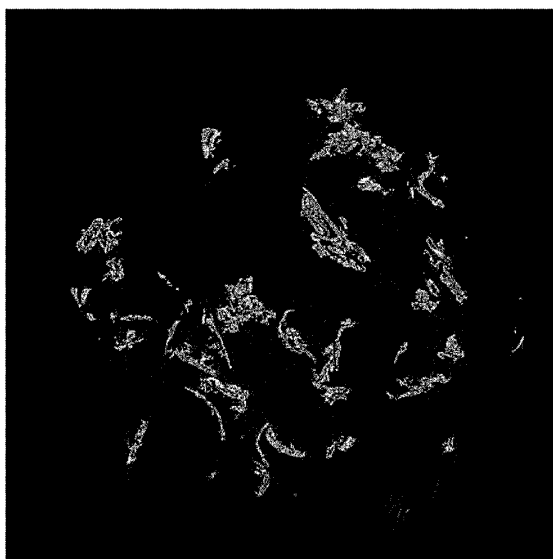


FIGURE 4

(57) Abstract: Granulates comprising at least 50% by weight of bran are described together with a manufacturing process by extrusion. The bran granulates have a specific average area diameter $D[4, 3]$, porosity and mean wall thickness. Their viscosity ratio at 10 and 2 minutes after reconstitution is lower than or equal to 1. The bran granulates may be used as an agent for improving the shelf life of a dry food product, such as an antioxidant or as a moisture scavenger.

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- *as to applicant's entitlement to apply for and be granted a patent (Rule 4.17(ii))*
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