~~CLAIMS~~

CLAIMS:~~What is claimed is:~~

1. A freeze-dried snack product comprising

- a food component ~~selected from~~comprising at least one of a dairy component, a vegetable component, and a fruit component~~;, or mixtures thereof,~~

- a hydrolyzed whole grain composition;

- an alpha-amylase or fragment thereof, which alpha-amylase or fragment thereof shows no hydrolytic activity towards dietary fibers when in an~~the~~ active state; and

- an emulsifier component, wherein the freeze-dried snack product is free of a beta-amylase.

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

~~3. The freeze-dried snack product according to any one of claims 1 or 2, with the proviso that it does not comprise a beta-amylase.~~

~~4~~3. The freeze-dried snack product according to claim 1~~, or 3, with the proviso that it does not comprise the~~ wherein the freeze-dried product is free of a protease.

~~5~~4. The freeze-dried snack product according to any one of claims 1 to ~~4~~3, wherein the emulsifier component ~~is selected from the group consisting of~~ comprises at least one of lactylated mono and diglycerides, polysorbates, caseinate, whey proteins, and egg white protein~~, and combinations thereof.~~

~~6~~5. The freeze-dried snack product according to claim ~~5~~4, wherein the lactylated mono and diglycerides are present in an amount ~~of~~ranging from 0.001% to 1% of the hydrolyzed whole grain composition.

~~7~~6. The freeze-dried snack product according to any one of ~~the preceding~~ claims 1 to 5, wherein the freeze-dried snack product further comprises an amyloglucosidase or fragments thereof ~~showing~~shows no hydrolytic activity towards dietary fibers when in the active state.

~~8~~7. The freeze-dried snack product according to any one of ~~the preceding~~ claims 1 to 6, wherein the freeze-dried snack product further comprises an glucose isomerase or fragment thereof, ~~which~~the glucose isomerase or fragment thereof showing no hydrolytic activity towards dietary fibers when in the activate state.

8. The freeze-dried snack product according to any one of claim 1 to 7, having a total whole grain content of the freeze-dried snack product in a range of 1% to 30% by weight of the freeze-dried snack product.

9. The freeze-dried snack product according to any one of ~~the preceding~~ claims 1 to 8, wherein the hydrolyzed whole grain composition has a substantially intact beta-glucan structure relative to the beta-glucan structure of the whole grain composition prior to hydrolyzation thereof.~~, having a total content of the whole grain in the range of 1-30% by weight of the freeze-dried snack product.~~

10. The freeze-dried snack product according to any one of ~~the preceding~~ claims 1 to 9, wherein the hydrolyzed whole grain composition has a substantially intact arabinoxylan structure relative to the arabnoxylan structure of the whole grain composition prior to hydrolyzation thereof. ~~substantial intact beta-glucan structure relative to the starting material.~~

11. The freeze-dried snack product according to any ~~one of the preceding claims~~of claims 1 to 10, wherein the freeze-dried snack product has a maltose to glucose ratio below 144:1.~~, wherein the hydrolyzed whole grain composition has a substantial intact arabinoxylan structure relative to the starting material.~~

12. The freeze-dried snack product according to any one of ~~the preceding claims~~claims 1 to 10, wherein the freeze-dried snack product has a maltose to glucose ratio below 120:1.~~, wherein the freeze-dried snack product has a maltose to glucose ratio below 144:1, such as below 120:1, such as below 100:1, such as below 50:1, such as below 30:1, such as below 20:1, such as below 10:1.~~

13. The freeze-dried snack product according to any one of claims 1 to ~~12~~10, wherein the freeze-dried snack product has a maltose to glucose ratio below 100:1.~~, wherein the food component is present in amount of from 60% to 98% of the composition.~~

14. The freeze-dried snack product according to any one of claims 1 to 10, wherein the freeze-dried snack product has a maltose to glucose ratio below 50:1.

15. The freeze-dried snack product according to any one of claims 1 to 10, wherein the freeze-dried snack product has a maltose to glucose ratio below 30:1.

16. The freeze-dried snack product according to any one of claims 1 to 10, wherein the freeze-dried snack product has a maltose to glucose ratio below 20:1.

17. The freeze-dried snack product according to any one of claims 1 to 10, wherein the freeze-dried snack product has a maltose to glucose ratio below 10:1.

18. The freeze-dried snack product according to any one of claims 1 to 17, wherein the food component is present in an amount ranging from 60% to 98% of the hydrolyzed whole grain composition.