

A process for preparing a chewable food product comprises the sequential steps: i) washing raw chicory roots with water; ii) cutting the chicory roots into chewable size and heating to 100°C for 10-25 minutes; iii) adding a mixture comprising taste enhancers, stabilizers and flavour enhancers; iv) digesting the mixture; v) drying the mixture to reduce the moisture content to 5% by w/w of chicory nuts; vi) adding a mixture comprising glazing agents and antioxidants; vii) coating the resultant mixture with a solution comprising a mixture of thickeners, gelling agents and surface colorant until at least 10% by w/w of chicory nuts is coated; viii) drying mixture to reduce the moisture content to 5% by w/w of chicory nuts; ix) adding a flavouring agent; x) conditioning mixture at 15-55°C and at a relative humidity between 30% - 50% for 10-30 hours; xi) mixing a dusting mix.