Claims

1. A baby food product comprising

- at least one food ingredient selected from the group consisting of vegetables, fruits, meat, fish, egg, legumes, aromatic herbs, nuts and any combination thereof;
- a hydrolyzed whole grain composition;
- an alpha-amylase, wherein alpha-amylase thereof shows no hydrolytic activity towards dietary fibers when in the active state; and

wherein the baby food product has a viscosity in the range 301-1000 mPa.s~~,~~ and the baby food product has a maltose to glucose ratio below 144:1 by weight of the product, 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 and such as below 10:1.

2. The baby food product according to claim 1, wherein the baby food product is suitable for:

I. babies from 4 to 6 months of age (Stage 1);
II. babies from 6 to 8 months of age (Stage 2);
III. babies from 8 to 12 months of age (Stage 3); or
IV. babies from 12 to 36 months of age (Stage Junior).

3. The baby food product according to any one of the preceding claims, with the proviso that it does not comprise a beta-amylase.

4. The baby food product according to any one of the preceding claims, further comprising a protease , at a concentration of 0.001-5% by weight of a total whole grain content, wherein protease shows no hydrolytic activity towards dietary fibers when in the active state.

5. The baby food product according to claim 1, with the proviso that it does not comprise the protease.

6. The baby food product according to any one of the preceding claims, wherein the baby food product further comprises at least one of an amyloglucosidase and a glucose isomerase wherein the amyloglucosidase or glucose isomerase show no hydrolytic activity towards dietary fibers when in the active state.

7. The baby food product according to any one of the preceding claims, having a total whole grain content in the range of 1-30% by weight of the baby food product.

8. The baby food product according to any one of the preceding claims, wherein the baby food product is a ready-to-eat product or a baby food product requiring reconstitution in a liquid component.

9. The baby food product according to any one of the preceding claims, wherein the hydrolyzed whole grain composition has a substantially intact beta-glucan structure relative to the starting material.

10. The baby food product according to any one of the preceding claims, wherein the hydrolyzed whole grain composition has a substantially intact arabinoxylan structure relative to the starting material.

11. The baby food product according to any one of the preceding claims having a content of sugar or non-sugar sweetener of less than 15% by weight of the baby food product.

12. The baby food product according to any one of the preceding claims, wherein the baby food product is in the form of a liquid, a concentrate, a juice or a puree.

~~13. The baby food product according to any one of the preceding claims, wherein the baby food product has a maltose to glucose ratio below 144:1 by weight of the product, 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 and such as below 10:1.~~

~~14~~13. A process for preparing a baby food product according to any of claims 1-12~~13~~, said process comprising:

1) preparing a hydrolyzed whole grain composition, comprising the steps of:
   a) contacting a whole grain component with an enzyme composition in water, the enzyme composition comprising at least one alpha-amylase, said enzyme composition showing no hydrolytic activity towards dietary fibers,
   b) allowing the enzyme composition to react with the whole grain component, to provide a whole grain hydrolysate,
   c) providing the hydrolyzed whole grain composition by inactivating said enzymes when said hydrolysate has reached a viscosity comprised between 50 and 5000 mPa.s measured at 65°C,
2) providing the baby food product by mixing the hydrolyzed whole grain composition with a premix comprising least one food ingredient selected from

the group consisting of vegetables, fruits, meat, fish, egg, legumes, aromatic herbs nut and any combination thereof.

~~15~~14. The process according to claim 13~~14~~, wherein the hydrolyzed whole grain composition in step 1) is provided when said hydrolysate has reached a total solid content of 25-60%.