

Calorie reduction and fibre enhancement

We are investigating the potential of using common and novel sources of dietary fibre to reduce the calorie content of food products and increase the level of dietary fibre

What we do

Identification of novel fibres

- patent search
- literature review

Production of multi-component prototype (pizza) with increased dietary fibre content and reduced calories

Pre-processing of dietary fibres to improve functionality e.g.:

- ultrasound
- fermentation
- homogenisation
- extrusion
- high hydrostatic pressure (HHP)

Sensory and consumer testing to identify threshold of consumer acceptability



New method for determination of inulin

- 1 Analysis of free sugars (e.g. fructose, glucose and sucrose)
- 2 Enzymatic breakdown of long inulin chains to glucose and fructose
- 3 Measurement of free sugars
- 4 Application of formula and conversion factor
 - level of released sugars is low
 - HPLC with PAD detector required