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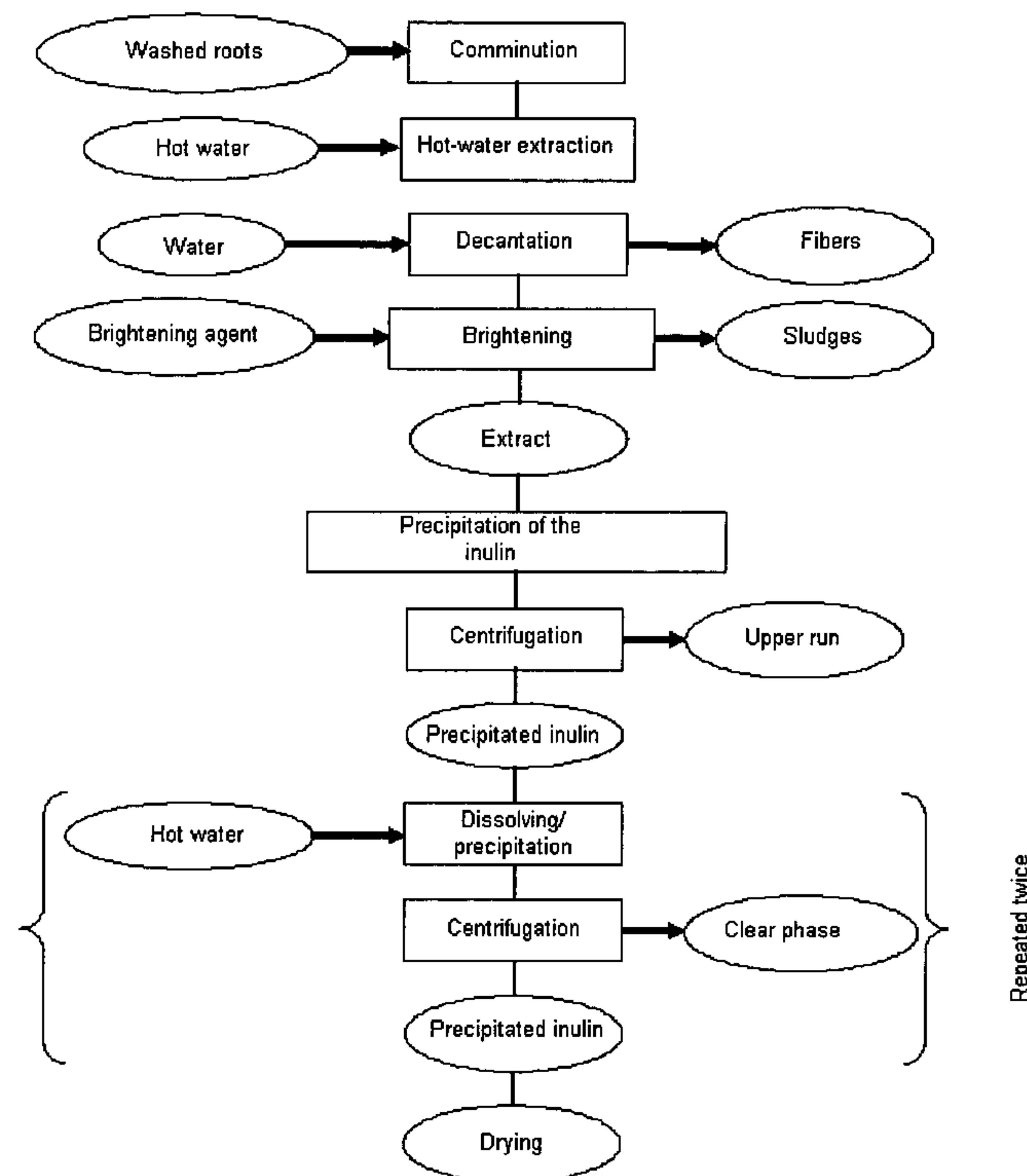
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(57) Abrégé/Abstract:

The invention relates to a long-chain inulin and its preparation from artichoke roots, to its use in foodstuffs and cosmetic preparations and to foodstuffs and cosmetic preparations which comprise the long-chain inulin.

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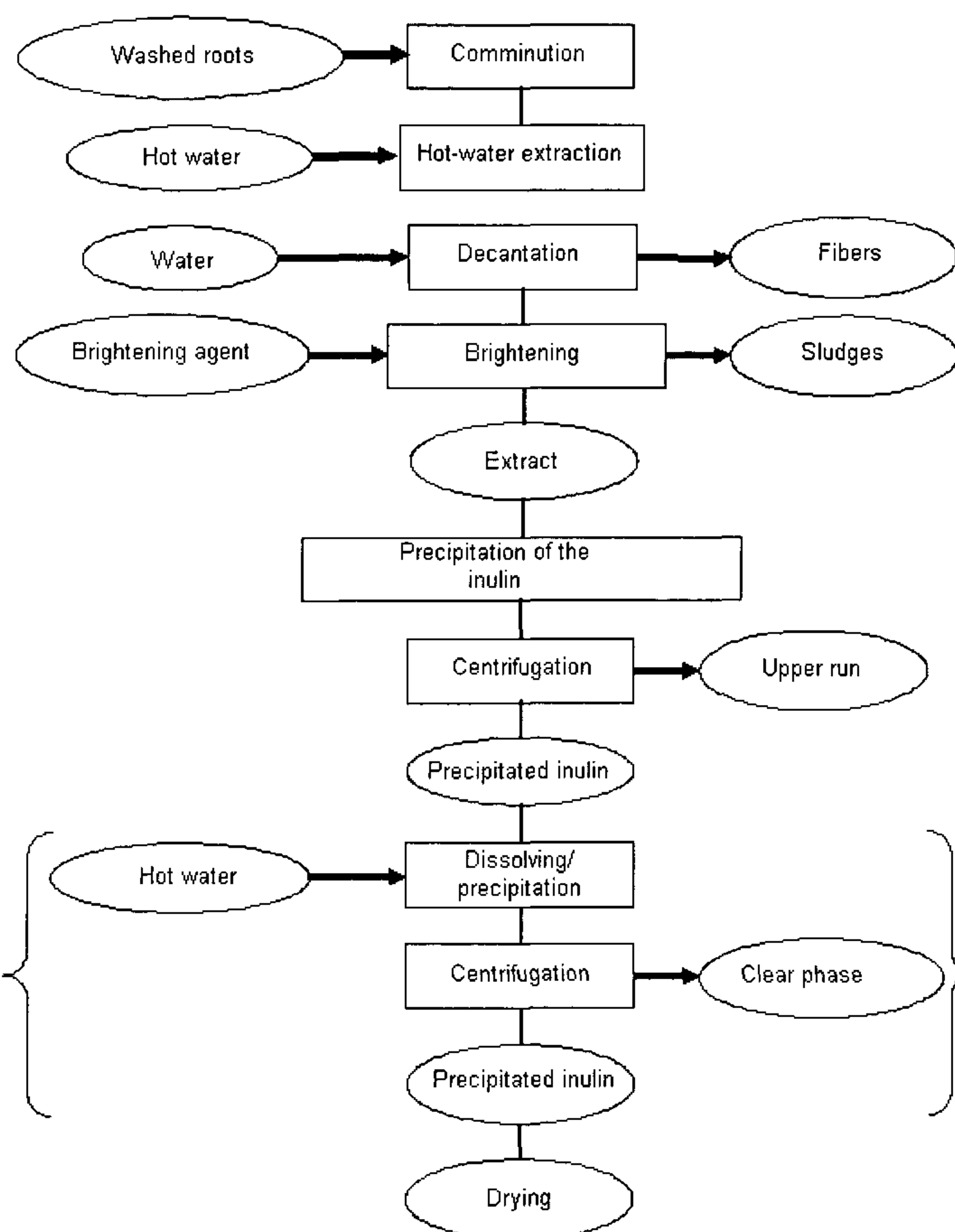
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(54) Title: INULIN OF VERY HIGH CHAIN LENGTH



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Inulin of very high chain length

The invention relates to a particularly long-chain inulin and its preparation from artichoke roots,
5 to its use in foodstuffs and cosmetic preparations and to foodstuffs and cosmetic preparations
which comprise the particularly long-chain inulin.

The demand for foodstuffs which contain little fat and more natural raw materials has increased
greatly in recent decades. Many substances have already been proposed as substitute for fats,
10 such as products based on carbohydrates or protein or synthetic fat substitutes such as sugar
polyesters of fatty acids. However, these always have disadvantages such as a low thermal
stability, an unsatisfactory "mouth feel" or an unwanted effect on people or the environment.

It has been known for a long time that inulin is suitable for use in food products. Inulin has a low
15 energy value available for humans and thus use of inulin as fat substitute ensures a large
reduction in the calorific value of the final product. In addition, inulin is used as prebiotic
addition and bulking agent in foodstuffs.

Inulin is a polysaccharide belonging to the fructan group. It consists of a beta-2-1-linked chain of
20 fructose molecules, and this chain may have an alpha-D-glucose unit at the reducing end. Inulin
occurs in economically recoverable amounts in various plants such as, for example, chicory
roots, Jerusalem artichoke and dahlia tubers. The average chain lengths of the various inulins and
their physicochemical properties differ from plant species to plant species.

25 The inulins employed to date in the foodstuffs sector are not entirely satisfactory in their
processing properties such as, for example, viscosity in aqueous pasty form, thermal stability and
stability to acid, emulsifiability and water-binding capacity.

There is in addition a need for inulins with improved fermentation properties and a greater
30 prebiotic effect.

A further problem is that on extraction of inulin with hot water from the plant tissue the extract
contains besides the polymer crude inulin also monosaccharides such as glucose and fructose,
disaccharides such as sucrose and fructooligosaccharides (DP 3-10). These by-products (mono-
35 and disaccharides, fructooligosaccharides (DP 3-10) may interfere with further processing of the

inulin. For example, mono- and disaccharides are undesired in the manufacture of dietetic food products. The sweet taste of the mono- and disaccharides and fructooligosaccharides (DP 3-10) interferes with certain applications in the food products sector. Fructooligosaccharides (DP 3-10) may, because of their hygroscopicity and tackiness, interfere greatly with the use of crude inulin in food products both during processing and during storage. During further processing of the crude inulin, for example by chemical derivatization, mono- and disaccharides and fructooligosaccharides (DP 3-10) may lead to undefined mixtures of products which can be purified only by costly methods or not at all. In addition, a high proportion of reducing sugars has the disadvantage that in thermal processes in the presence of amino compounds there may be unwanted browning reactions, the formation of off-flavors and the production of acrylamide (Maillard reaction).

The present invention is based on the object of providing an inulin with which it is possible to solve the problems defined above.

The intention was in particular to achieve advantageous processing properties for applications in cosmetics and the foodstuffs industry. Examples thereof are an advantageous viscosity behavior, a high thermal stability and stability to acid, a good emulsifiability and a high water-binding capacity.

One problem addressed by the invention was additionally to provide an inulin having improved fermentation properties and improved prebiotic effect for foodstuffs applications.

Finally, it was desirable to provide an inulin which, by comparison with crude inulin, has a smaller content of mono- and disaccharides and of fructooligosaccharides (DP 3-10).

The foregoing problems are solved by the provision of the embodiments defined in the claims.

The present invention relates to an inulin which has an average degree of polymerization DP_w of between 65 and 81, preferably between 65 and 79, even more preferably between 66 and 78, very particularly even more preferably between 66 and 76, yet more preferably between 66 and 74 and most preferably between 66 – 73.

In this connection and in connection with the present invention, the term “between” is also

intended to include the respectively indicated numerical limits.

The term “inulin” is intended to mean in connection with the present invention a polyfructan which consists of a beta-2-1-linked chain of fructose molecules. This chain preferably has at its
5 end a reducing alpha-D-glucose unit.

In connection with the present invention, the term “average degree of polymerization DP_w ” (average DP weight) means the quotient of the weight-average molecular mass M_w and the molecular mass of the monomer M_0 . The weight-average molecular mass M_w results from
10

$$M_w = \frac{\sum N_i M_i^2}{\sum N_i M_i},$$

15 where N_i is the number of molecules with molecular mass M_i .

The “average degree of polymerization DP_w ” is preferably measured in connection with the present invention by the method of “gel permeation chromatography with light scattering and refractive index detection (GPC-RI-MALLS system)” described hereinafter.
20

The inulin of the invention exhibits, by comparison with inulins described in the prior art, the surprising advantage that it can be processed to creams which exhibit unusually high stability on heat treatment or acid treatment, so that they are more suitable for example for particular industrial applications or applications in the cosmetics and/or food products industries. In
25 addition, creams comprising the inulin of the invention show an unexpectedly high stability toward shear forces. The inulin of the invention thus exhibits the further advantage, compared with conventional inulin, that it can be processed better in industrial processes in which strong shear forces act.

30 The inulin of the invention is further notable for particularly advantageous viscosity properties and a high gel strength and a very low solubility, which is advantageous for foodstuffs applications.

In addition, the inulin of the invention shows surprisingly good properties as fat substitute in

foodstuffs with excellent sensory properties in the mouth.

5 The inulin of the invention also shows by comparison with previously employed products a slower fermentation, which is advantageous in the prevention of diseases in the posterior large bowel. The slower fermentation is accompanied by a reduced formation of gas in the bowel, especially of hydrogen.

10 The inulin of the invention additionally has by comparison with previously employed products a greater prebiotic effect. In particular, the inulin of the invention stimulates the generation of bifidobacteria in an advantageous manner with a simultaneous reduction of unwanted and/or pathogenic bacteria. The inulin of the invention is therefore suitable for use in foodstuffs and/or medicaments for the prevention and treatment of bowel dysfunctions and diseases, especially in the posterior large bowel.

15 Finally, the inulin of the invention also confers on various foodstuffs advantageous use properties such as, for example, viscosity increase, emulsifiability, water-binding capacity and crumb formation. The inulin of the invention surprisingly confers improved baking properties on bakery products and increases the dough yield. The inulin of the invention is moreover an effective means for flavor modification and foam stabilization.

20

In a further embodiment, the inulin of the invention has a content of fructooligosaccharides (oligofructans) having a DP of from 3 to 10 which is less than 3%, preferably less than 1.5%, particularly preferably less than 0.7%, very particularly preferably less than 0.3%.

25 In a further embodiment, the inulin of the invention has a glucose content of less than 2%, preferably less than 1%, particularly preferably less than 0.5%, very particularly preferably less than 0.2% and most preferably less than 0.1%.

30 In a further embodiment, the inulin of the invention has a fructose content of less than 2.5%, preferably less than 1.5%, particularly preferably less than 1.0%, very particularly preferably less than 0.3% and most preferably less than 0.15%.

In a further embodiment, the inulin of the invention has a sucrose content of less than 2%, preferably less than 1%, particularly preferably less than 0.5%, very particularly preferably less

than 0.3% and most preferably less than 0.1%.

In an embodiment of the inulin of the invention which is particularly advantageous for foodstuffs applications, the content of mono- and disaccharides is less than 0.5 %.

5

All percentages are, unless otherwise indicated, percent by weight based on the total dry weight of inulin and further substances. "Further substances" are all substances in the dry mixture which are different from inulin.

10 The fructose, glucose and sucrose content is measured in connection with the present invention by the optical enzymatic method described below (general methods: "sugar determination").

In a further embodiment, which may include the previous embodiments, the inulin of the invention has a weight average molecular mass M_w of between 10 500 g/mol and 13 150 g/mol, preferably between 10 500 and 12 800 g/mol, particularly preferably between 10 650 g/mol and 12 650 g/mol, even more preferably between 10 650 g/mol and 12 350 g/mol and most preferably between 10 650 g/mol and 12 000 g/mol.

20 The weight-average molecular mass M_w is preferably measured in connection with the present invention by the method of "gel permeation chromatography with light scattering and refractive index detection (GPC-RI-MALLS system)" described hereinafter.

In a further embodiment, which may include the previous embodiments, the inulin of the invention has an average degree of polymerization DP_n (GPC) measured by gel permeation chromatography (GPC) of between 54 and 75, preferably between 54 and 72, even more preferably between 57 and 71, particularly preferably between 60 and 71.

30 The "average degree of polymerization DP_n " is measured in connection with the present invention preferably by the method of "gel permeation chromatography with light scattering and refractive index detection (GPC-RI-MALLS system)" described hereinafter.

In connection with the present invention, the term "average degree of polymerization DP_n " (mean DP number) means the quotient of the number-average molecular mass M_n and the molecular mass of the bound monomer M_0 (anhydrofructose = 162 g/mol). The number-average

molecular mass M_n results from

$$M_n = \frac{\sum N_i M_i}{\sum N_i},$$

where N_i is the number of molecules having molecular mass M_i .

In a further embodiment, which may include the previous embodiments, the inulin of the invention has a molecular weight distribution in the range from 650 to 48 000, more preferably 970 to 40 000 g/mol, even more preferably 1300 g/mol to 34 000 g/mol and most preferably from 4000 g/mol to 26 800 g/mol.

In yet a further embodiment, which may include the previous embodiments, the inulin of the invention shows a total mass of inulin molecules having a molecular weight of < 10 000 g/mol based on the total mass of all inulin molecules of 25-40% and a total mass of inulin molecules having a molecular weight of > 20 000 g/mol based on the total mass of all inulin molecules of 5-20%. It is even more preferred for the total mass of inulin molecules having a molecular weight of < 10 000 g/mol based on the total mass of all inulin molecules to be 30-36% and the total mass of inulin molecules having a molecular weight of > 20 000 g/mol based on the total mass of all inulin molecules to be 9-15%.

The molecular weight distribution is preferably measured in connection with the present invention by the method of "gel permeation chromatography with light scattering and refractive index detection (GPC-RI-MALLS system)" described hereinafter.

In one embodiment of the inulin of the invention with particularly advantageous properties, the degree of branching is 0.5–2.0 mol%, more preferably 0.7–2.0 mol%, even more preferably 0.9 to 2.0 mol% and most preferably 1.1 to 2.0 mol%. The degree of branching is defined herein as the percentage number of beta-2-1-linked fructose monomers with additional branch point at position 6 of the fructose monomer (also abbreviated to "2-1,6-" hereinafter) based on the total number of all inulin monomers measured in a sample of the inulin of the invention with randomly distributed molecular weights. At its position 6, a "2-1,6-" fructose monomer within a polyfructose chain is linked to another polyfructose chain, consisting of at least two beta-2-1-

linked fructose monomers, or to a single fructose monomer. The term “branch point” designates a position of a fructose monomer, within a polyfructose chain, to which another polyfructose chain consisting of at least two beta-2-1-linked fructose monomers, or a single fructose monomer is linked. The degree of branching is measured by the method of standard methylation analysis or alternatively by the method of reductive degradation after methylation. Both methods are described in detail in the appended examples.

An embodiment of the inulin of the invention which is particularly advantageous in its properties and which may include the previously described embodiments has a particularly narrow molecular weight distribution expressed by the quotient between the weight average degree of polymerization and the number average degree of polymerization DP_w/DP_n . This quantity is also referred to as polydispersity index. In a preferred embodiment, the quotient DP_w/DP_n is less than 1.25, in a more preferred embodiment is less than 1.20, in an even more preferred embodiment is less than 1.15 and in the most preferred embodiment is less than 1.10. The values for DP_w and DP_n are in this connection measured by the method of "gel permeation chromatography with light scattering and refractive index detection (GPC-RI-MALLS system)" described hereinafter. The molecular weight of a monomer for conversion calculations is set equal to 162 g/mol.

The invention further relates to an aqueous paste of the inulin of the invention which is obtainable by dispersing the inulin in water, shearing the resulting dispersion until homogeneous, storing the product obtained in this way at 4-15°C for 12-24 h and, after conditioning to room temperature, stirring to give a homogeneous paste. A preferred paste comprises water and 1–40% by weight, more preferably 1 - 35 % by weight, still more preferably 1 – 30 % by weight, even more preferably 2 - 25 % by weight, yet more preferably 2 – 20 % by weight, and particularly preferably 10–20% by weight inulin based on the total weight of the paste. The term “paste” is according to this invention equivalent to a suspension of crystalline and/or amorphous inulin. Accordingly, the term “aqueous paste” is to be understood as a suspension of crystalline and/or amorphous inulin in aqueous phase. The aqueous phase is based on water which can optionally comprise further dissolved or suspended substances, such as salts, other carbohydrates, proteins, amino acids. In an advantageous embodiment the inulin in the paste is a spray dried inulin, i.e. an inulin which was spray dried before forming the paste.

The above described paste can be used as a component in aqueous systems. Preferred aqueous

systems are foodstuffs on aqueous basis and cosmetics, wherein the term „foodstuff“ is defined elsewhere in the present description. Examples of preferred foodstuffs are also listed elsewhere in the present description. In foodstuffs and cosmetics, a paste according to the invention can be used as structure imparting component, thickening agent, texturizing agent, stability enhancing agent or viscosity-building agent, wherein the paste in this connection can fulfil one or more of the above mentioned functions. In foodstuffs, a paste according to the invention can also be used as a fat substitute, oil substitute, prebiotic agent and/or dietary fiber component, wherein the paste in this connection can fulfil one or more of the above mentioned functions. The most preferred use is the use as an oil or fat substitute. The most preferred foodstuffs wherein a paste according to the invention is used as a component, are dairy products, such as yoghurt, yoghurt drinks, cream, crème fraiche, curd, butter, milk, especially skim milk, buttermilk, soured milk, kefir, cheese, such as cream cheese, soft cheese, sliced cheese, hard cheese, whey, milk powder, drinks on milk basis.

15 The inulin of the invention shows a surprisingly high stability to acid. In particular, an aqueous paste of the inulin of the invention shows a high stability to acid. The shear stability of an aqueous inulin paste of the invention is likewise exceptional by comparison with commercially available products.

20 The inulin of the invention is distinguished from other, commercially available inulins by a surprisingly high gel strength. Gel strengths of 4–100 N, more advantageously 10–100 N, even more advantageously 20–100 N and most advantageously 40–100 N, are achieved at a concentration of 1 - 35 % (w/w), more preferably 1 – 30 % (w/w), still more preferably 2 - 25 % (w/w), yet more preferably 2 – 20 % (w/w), most preferably about 20% (w/w) of the inulin of the invention in water when inulin is dissolved at 90°C and then stored at room temperature (23°C) for a period of 24 h. High gel strengths as indicated previously can be attained particularly well with inulins of the invention which are spray dried and then employed for gel formation. The gels obtained in this way preferably show a particulate character (particle gels). The measurement method for determining the gel strength is described in detail in the examples section (structure formation by inulins after heating in water).

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The present invention relates in a further aspect to a process for obtaining inulin in which

a) artichoke roots are comminuted

b) an extract is obtained by treating the comminuted roots with water,

- c) coloring constituents are removed from the extract obtained,
- d) inulin is precipitated from the extract,
- e) the inulin is reprecipitated at least once.

- 5 The process is particularly suitable for obtaining the previously described inulins of the invention, but is not restricted thereto.

Artichoke roots are used as starting material, but the process is not restricted to a particular variety. The comminution is advantageously preceded by removing any adherent contaminants
10 from the roots, e.g. by vigorous washing with water with a high-pressure cleaner. It is advantageously possible to wash the roots in the deep-frozen state in order to minimize the loss of mass of root material.

If necessary, the roots are initially comminuted coarsely, e.g. by chopping. Shredders are
15 preferred for the further comminution. The product obtained is comminuted root material in the form of fibrous chips.

In the most advantageous embodiment of the process, artichoke roots with the following characteristics are used: ripe roots with respect to the formation of dry mass and inulin. The
20 degree of ripeness can be established from the ratio of inulin content to dry matter content and the ratio of fructose content to inulin content. The inulin content is preferably in the range of 30 – 70 % by weight, more preferably 40 – 65 % by weight, still more preferably 50 - 60 % by weight, based on total weight of dry matter of roots, and the fructose/inulin ratio is preferably in the range of 3 – 24 % by weight, more preferably 3 – 12 % by weight, most preferably lower
25 than 6 % by weight. The dry matter content of the cleaned artichoke roots is preferably 20 – 50 % by weight, more preferably 30 – 40 % by weight, more preferably 30 - 35 % by weight, based on the total weight of cleaned roots.

In case that artichoke roots must be stored before using them in the process of the present
30 invention, the roots should be conserved in order to prevent microbial contamination, rotting or decrease of molecular weight of inulin due to enzymatic degradation. Preferred methods for conservation of the roots are freezing or hot air drying of comminuted roots for storage.

After the comminution, the comminuted root material is extracted with water, preferably at a temperature of 60°C to 95°C, most preferably 80–95°C. The extraction preferably takes place in the neutral to slightly alkaline pH range. A temperature of at least 60°C at pH 7–9 is advantageous because in this case enzymatic and acidic hydrolysis are suppressed. The concentration of comminuted root material in the water is preferably 10-40 % by weight, more preferably 20 – 30 % by weight, measured as fresh weight of roots based on the total weight of the extraction mixture.

Preferably a ratio between the dry matter of the shredded material used and the water as extraction medium is established which leads to a dry matter content in the extract of 8 - 12 % by weight and an inulin content of more than 6 % by weight, preferably 6 - 8 % by weight, based on the weight of the extract. A correspondingly suitable choice of extraction conditions, such as the ratio of water to root weight, can lead to a transfer of 80 – 90 % by weight of the inulin present in the roots into the extract. The aforementioned conditions are suitable to achieve a favorable crystallization and a high yield of the inulin from the extract, based on the observation that the high molecular weight inulin crystallizes from the extract even at a concentration as low as 5% by weight, based on the weight of the extract.

There is no special restriction on the extraction equipment, and conventional extraction techniques for plant material can be applied. It is most preferred according to the invention for the extraction to take place in a jacket-heated extractor with agitator. In another highly preferred embodiment a heatable lauter tun is used as stirred extractor. Thus, the extraction of the inulin from the roots is combined with the separation of the extract from the spent chips by filtration, as described below. The extraction time after equilibration of the root/water mixture is preferably 30 min - 4 hours, preferably 1-2 hours. After this time, the extract is separated from the spent chips, e.g. by pumping off or straining off or filtration.

After separation of the extract from the spent chips, where appropriate, fibrous materials and plant fragments may remain as suspended materials in the extract. If present, these suspended materials are likewise removed from the extract. In this variant of the process, step b) of the process is thus followed, before step c), by a step in which suspended materials, mainly consisting of fibers, are removed from the extract. The acceptable amount of suspended materials and whether removal is to take place will be decided by the skilled worker from case to case. Removal of the suspended materials can take place by conventional separation techniques, as

centrifugation or filtration. A desludging separator has proved particularly suitable. A screen or filter with appropriate fineness can also be used.

5 In a highly preferred embodiment, the suspended material can be filtered off by using the spent chips as a filter material. In this embodiment the spent chips are precipitated at the bottom of the extraction vessel equipped with a sieve at the bottom, like a lauter tun. The sieve is preferably a slit sieve. The precipitated spent chips are used as a filtration bed through which the extract flows. By using this technique a nearly quantitative removal of suspended material is possible without using further filtration steps before further refining or brightening the extract or
10 crystallizing the inulin.

The extracts are colored owing to their content of coloring constituents and colloiddally suspended colorized matter. The coloring constituents consist, inter alia, of tannins and flavanoids and usually confer a yellow or brownish yellow and/or dark brownish color on the
15 extract. The inulins which can be obtained directly from such extracts do not comply with the desired requirements concerning a neutral color. It is therefore necessary to remove the coloring constituents from the extract in step c) of the process. Process step c) of the invention for removing coloring constituents from plant extracts is generally also referred to as decolorization, clarification or "brightening" of plant extracts. These terms are equivalent in the context of the
20 present invention.

The brightening can take place according to the invention by adding lime and subsequent carbonation (CO₂ addition). The process of lime addition is known from the prior art and is used for example in obtaining sucrose from sugar beet. In an alternative brightening process, the
25 interfering constituents are removed using an ion exchanger.

In a particularly advantageous embodiment of the process, the coloring constituents are removed in step c) by

- i) admixing magnesium ions (Mg²⁺) to the plant extract,
- 30 ii) admixing at least one alkaline component to the plant extract,
- iii) forming a precipitate, and
- iv) removing the precipitate which has formed from the plant extract.

Steps i) – iv) in this particularly preferred variant are substeps of process step c).

This process variant surprisingly makes more effective decolorization of the extract possible compared with the lime brightening process. In addition, the auxiliaries employed, magnesium salts and alkalis, are low-cost. The process is thus less costly than the use of an ion exchanger.

5 The expenditure on apparatus and time for carrying out this process step is also particularly low. Finally, this type of brightening also simultaneously removes materials causing turbidity from the extract.

10 Magnesium ions (Mg^{2+}) are admixed according to the invention to the aqueous plant extract. It is possible in a variant of step i) to add an aqueous solution of a magnesium salt to the plant extract. In a further, more preferred variant, a magnesium salt is added directly in solid form to the plant extract and dissolved therein.

15 If a magnesium salt is added, it is preferably a salt which, owing to its high solubility product, is very readily soluble in water. Particularly suitable magnesium salts are selected from magnesium chloride, magnesium sulfate, magnesium nitrate, magnesium salts of lower fatty acids such as magnesium acetate and propionate, and mixtures thereof.

20 An alkaline component in ii) means according to the invention a component which comprises hydroxide ions (OH^-) or forms hydroxide ions in the extract after combining with the plant extract. The alkaline component may be liquid, solid or gaseous. A liquid alkaline component is preferably employed.

25 On addition of magnesium ions and an alkaline component as described in steps i) and ii) of the process, a precipitate is formed by a precipitation reaction. Steps i) and ii) can in the context of the present process in principle be carried out simultaneously, especially if a solution of magnesium ions is used in step i) and an alkaline liquid is used in step ii). However, it is preferred to carry out process step i) first and then step ii).

30 It is advantageous for process step c) that both the magnesium ions and the alkaline component are distributed as homogeneously as possible in the extract so that the precipitation reaction in the extract is also homogeneous and as quantitative as possible. It is therefore preferred to employ as alkaline component aqueous alkaline liquids such as, for example, alkaline solutions or alkaline suspensions which can be rapidly and homogeneously mixed into the plant extract.

An alkaline solution or suspension comprises according to the invention hydroxide ions (OH^-) or forms them after combining with the plant extract.

5 In a very preferred process variant, a magnesium salt is homogeneously dissolved in the extract first in step i). Subsequently, in step ii), an aqueous alkaline solution or suspension is added.

10 In one embodiment, the alkaline component is an aqueous solution or suspension of an alkali metal or alkaline earth metal hydroxide. The hydroxide is preferably selected from the hydroxides of the alkali metals and alkaline earth metals, such as lithium hydroxide, sodium hydroxide, potassium hydroxide, calcium hydroxide and barium hydroxide.

15 In a very particularly preferred variant, the alkaline component is a suspension of calcium hydroxide. The advantage of using calcium hydroxide is that a particularly small amount of centrifugate is obtained in step iii). In addition, the simultaneous precipitation of magnesium hydroxide and calcium sulfate achieves a greater sedimentation rate and a greater compressibility of the precipitate. The precipitate has particularly little gelatinous consistency. The binding of inulin in the precipitate thus remains particularly low in this process variant.

20 A further alkaline component which can be used is ammonia, preferably in aqueous solution. Nor is it excluded in principle to use gaseous ammonia, but this is less preferred than the use of an aqueous solution.

25 In a further embodiment, the alkaline component is an aqueous solution or suspension of an organic base such as ethylenediamine and triethanolamine.

Salts of weak organic acids such as alkali metal and alkaline earth metal acetates, especially sodium acetate, potassium acetate, calcium acetate and magnesium acetate, can also be used.

30 Magnesium hydroxide is formed as precipitate. The coloring constituents of the aqueous extract remain according to the invention in the precipitate and are thus separated from the liquid phase. A substantially decolorized extract is obtained. The amounts of Mg^{2+} ions and alkaline component employed, and thus the amount of precipitate formed, determine inter alia how quantitative the decolorization is. Optimization of the amounts of the reactants is within the competence of a skilled worker. In case of magnesium sulfate, the preferable concentration is in

the range of 0,5 – 3 % by weight, more preferably 0,5 – 2 % by weight of the aqueous extract.

In the preferred variant of step c), as described above, the molar ratio of hydroxide ions to magnesium ions $\text{OH}^-:\text{Mg}^{2+}$ is preferably from 2.2:1 to 1.8:1. It is most preferred for the ratio to be exactly stoichiometric, i.e. $\text{OH}^-:\text{Mg}^{2+} = 2:1$. The amount of alkaline component is thus to be chosen so that the appropriate amount of hydroxide ions is present for the magnesium ions.

The dissolving of the magnesium salt and admixing of the alkaline component in process steps i) and ii) preferably takes place with stirring in order to achieve dissolution and homogenization as quickly as possible and thus a fast reaction. However, there are no particular further restrictions on the mixing technique. Thus, the process can be carried out for example also by other mixing techniques familiar to the skilled worker.

To expedite the process, step i) is preferably carried out at a temperature of 60-80°C. The reaction time after addition of the alkaline component is generally from about 1 to 15 min, averaging about 10 min.

The removal step iv) preferably takes place by sedimentation or filtration. The sedimentation can be made faster by a centrifuge, preferably a disk centrifuge, in particular a desludging centrifuge. However, other separation techniques familiar to the skilled worker can also be used. These can also be carried out in combination with one another, e.g. centrifugal desludging of the brightened extract with subsequent filtration of the desludged extract, e.g. with a plate filter.

The whole of step c) of the process of the invention may if required also be carried out more than once. If the previously described preferred variant of step c) with substeps i) – iv) is used, it is also possible for the individual substeps i) – iv) to be carried out more than once.

After step c), inulin is precipitated from the extract in step d). The precipitation can be effected for example by adding alcohols such as ethanol, methanol or isopropanol. In this case, depending on the amount of alcohol added or adjusted polarity of the liquid phase, initially high molecular weight inulin fractions are precipitated, so that it is possible to influence, via the amount of alcohol added, how quantitatively the inulin present in the extract is precipitated and which molecular weight fractions are predominantly obtained. Besides alcohol, it is also possible to employ other nonpolar organic liquids which are miscible with water.

For this purpose, in a particularly advantageous embodiment of this process step, to limit the use of alcohol, especially ethanol and isopropanol, the prepared extract is initially concentrated, preferably to one fourth to one fifth of its initial volume. The concentration can take place by
5 evaporation or membrane filtration and a combination of both processes. Care must be taken in this case that the concentrate is kept hot during the concentration, preferably at 60-95°C, in order to avoid precipitation of the inulin. An advantage of membrane filtration is the depletion, associated therewith, in low molecular weight substances accompanying the inulin. The subsequent precipitation of the inulin from the concentrate can be managed by the choice of
10 increasing alcohol concentration so that the inulin is fractionated according to molecular size ranges which are characterized for example by the weight average degree of polymerization (DPw). Depending on the choice of the precipitation conditions, the result is fractions which have the DPw according to the invention. Depending on the desired purity.

15 It is more preferred to obtain inulin by cooling the extract than by alcoholic precipitation. The preferred conditions are such that the extract is cooled to a temperature of 2 - 10°C, more preferably 2 - 8°C, and kept at this temperature over a period of from 6 to 140 h, preferably 6 to 48 h, during which the inulin precipitates. The cooling rate and temperature, and the duration of the cooling influence the precipitation of the inulin from the extract and the breadth of the
20 molecular weight distribution and thus at the same time the quantity. Choice of a longer period and lower temperature results in precipitation of more low molecular weight inulins and a broader molecular weight distribution and thus a lower average molecular weight of the precipitated fraction. The precipitated inulin is separated from the liquid phase by conventional separation techniques such as, for example, centrifugation, decantation, filtration.

25 In a preferred embodiment, inulin is crystallized for the first time after the extraction step b) and before step c) of the above described process. Such crystallisation is preferably done as described previously. Crystallisation before step c) leads to an increase in the yield of high molecular weight inulin compared with direct brightening of the extract, and economizes the use of the
30 brightening agents, i.e. magnesium compound and the alkaline component. It is advantageous to brighten the extract after the first crystallisation of the inulin as in this case only the coloring constituents bound to the inulin crystals have to be removed, which leads to a similarly smaller amount of inulin bound to the brightening sludge.

A first precipitation and removal of the precipitated inulin can be followed by renewed cooling of the extract or addition of alcohol in order to obtain any inulin fractions which are still dissolved. A decision about repetition is made from case to case according to how quantitatively the inulin is to be obtained from the plants and what molecular weight distribution in the final product is desired.

The inulin concentration in the extract depends substantially on the inulin content of the roots and the concentration of the comminuted roots in the extract and is a further variable which has an effect on the precipitation of the inulin by cooling the extract. The dependence of the precipitation on the concentration can therefore be utilized in order to concentrate the liquid phase after the first precipitation, e.g. by evaporation, in order also to precipitate the low molecular weight fractions if this is desired.

In the last process step e), the precipitated inulin is reprecipitated. "Reprecipitation" means in the context of this invention that the solid inulin, resulting from the previous process step, is redissolved and then precipitated and/or crystallized out of the solution again. Thus, process step e) can also be worded as: the inulin is dissolved and precipitated and/or crystallized again, wherein this step is done at least once. The crystallization differs from the precipitation in that predominantly crystalline structures are obtained.

The inulin is preferably dissolved under the influence of heat and preferably in water. Water with a temperature of 70-100°C, in particular 90-100°C, is particularly suitable.

The precipitation in step e) can take place by alcoholic precipitation as previously described. However, the inulin is preferably obtained by cooling the solution to 2 – 10°C, more preferably 2–8°C, over a period of 6 to 140 h, preferably 6 to 48 h.

The precipitation of the inulin dissolved in step e) can be repeated in order to obtain the inulin still remaining in the liquid phase. A decision about repetition is to be made from case to case according to how quantitatively the inulin is to be obtained from the plants and what molecular weight distribution in the final product is desired. The liquid phase can be concentrated in order to simplify the precipitation.

After reprecipitation, the resulting inulin solid is separated from the liquid phase by conventional separation techniques such as, for example, centrifugation, decantation, filtration.

In order to influence the molecular mass distribution and purity of the resulting inulin product, process step e) can be carried out more than once. It has emerged that the averages of the molecular weight and the averages of the degree of polymerization are shifted to higher values on repetition of the reprecipitation step e). It is thus possible to set various averages of the molecular weight/degree of polymerization of the inulin of the invention within the claimed range.

If fine-particle impurities are still present, it is advantageous to insert one or more filtration steps into the process. Any fine-particle impurities present are removed in the filtration. The fineness of the filter is chosen by the skilled worker depending on the particle size of the impurity.

The filtration step(s) can be inserted anywhere in the process after obtaining the extract. A filtration step directly after obtaining the extract in step b) for example is advantageous. The filtration step is to be distinguished from the removal of suspended materials as described previously, because the particles removed by the filtration are finer than the suspended materials, which consist mainly of fibers. In a further preferred embodiment, the filtration step is carried out before step d).

The filtration step is preferably combined with a reprecipitation as described for process step e). This entails the inulin being dissolved as previously described for step e), and the solution then being filtered. After the filtration, the inulin is precipitated or crystallized out of the filtered solution. The solid inulin resulting after the precipitation or crystallization can be separated from the liquid phase by conventional separation techniques, such as, for example, centrifugation, decantation and filtration.

In some cases the resulting inulin can be discolored by substances which can not be removed by filtration. In such cases it is preferred to remove the coloring impurities by a treatment with activated carbon. In one embodiment active charcoal is suspended in water and added to an inulin solution at a temperature of above 80°C, preferably above 90°C. In case of a 20 % by weight inulin solution the amount of active carbon is preferably in a range of 1 – 10 % by weight, preferably 2 – 6 % by weight, more preferably 2 – 3 % by weight, based on the weight of

the inulin solution. After adsorption of the coloring impurities, the activated carbon is removed by centrifugation and/or filtration. The activated-carbon suspension can be preclarified by centrifugal separation of the activated-carbon sludge and then clarified by two-stage filtration, for example with a combination of a kieselguhr precoat filter and a sheet filter. It is important
5 that during the separation of the active charcoal from the inulin solution the temperature is maintained above 80°C, preferably above 90°C, in order to keep the inulin in solution. After removal of the active charcoal, the inulin can be precipitated or crystallized and separated from the liquid phase as described above.

10 After separation from the liquid phase, the final product can be washed again with water or a water/alcohol mixture. Washing with cold water at a temperature of 2-10°C is preferred. For this purpose, the inulin precipitate is slurried in water and the inulin is then sedimented again.

The resulting inulin is preferably dried in a further, last process step. The drying can take place
15 by freeze drying, spray drying or drum drying.

In a preferred embodiment, the inulin of the invention is in spray-dried form. Suitable spray-drying parameters are described in the appended examples. It is self evident that in case of a spray drying process a precipitated or crystallized inulin must be brought into suspension (in
20 water below about 80°C) or into solution (in water above about 80°C) again. Alternatively, a last precipitation or crystallization step, as described above, can be omitted and the suspended or dissolved inulin from the process can directly be spray dried. It is possible by adding spray-dried inulins of the invention to liquid prepared food products for the viscosity to be increased particularly effectively. On addition of equal quantities of inulin of the invention, a greater
25 increase in viscosity is achieved with a spray-dried inulin compared with an inulin dried in another way (e.g. freeze drying).

In yet a further preferred embodiment, the inulin of the invention is in spray-granulated form. Spray-granulated inulin is obtained by known processes, e.g. by introducing a previously spray-
30 dried material as granulation seed and spray drying further inulin. An inulin with a particle size of 10-100 µm for example can serve as initial charge. Suitable spray-granulation conditions are for example a feed composition of 70% water and 30% inulin and a feed temperature of 90°C.

The inulin of the invention very particularly preferably has an average particle diameter of

50-350 μm , more preferably 80-300 μm , even more preferably 100-250 μm and most preferably 100-200 μm . Such an inulin is thus a further aspect of this invention.

5 The average particle diameter can be determined both by sieve analysis of a dry sample and by light scattering. The preferred method is, however, sieve analysis so that the inulin of the invention preferably has an average particle diameter of 50-350 μm , more preferably 80-300 μm , even more preferably 100-250 μm and most preferably 100-200 μm , determined by sieve analysis.

10 In one embodiment, the inulin of the invention having the described particle sizes is obtained by spray-drying or spray-granulation process. A spray-dried or spray-granulated inulin having the previously described particle sizes is thus a further aspect of this invention.

15 It is possible to adjust the preferred average particle diameter of a dried inulin by means of sieve fractionation in the event that, after drying, it is still outside the preferred range. Selection of the suitable sieve size lies within the competence of the average skilled worker.

20 The inulin particles of the invention preferably have a crystalline fraction of less than 45%, more preferably less than 40%, even more preferably less than 35%. In a further preferred embodiment, less than 20%, even more preferably less than 10%. In the most preferred embodiment, the degree of crystallinity is less than 1%. The stated degrees of crystallinity are determined by the method of Ruland-Vonk (W. Ruland, Acta Cryst., 14, 1180 (1961); C.G. Vonk, J. Appl. Cryst. 6, 148 (1973)). The method for determining the degree of crystallinity is described in detail in the appended examples. A low degree of crystallinity confers better
25 dissolving properties on the inulin, which is advantageous in certain foodstuff applications.

In yet a further aspect, the invention also relates to compositions which comprise the previously described inulin of the invention and one or more edible or pharmaceutically acceptable ingredients. Typical compositions include foodstuffs for humans and animals, beverages,
30 functional foodstuffs, medicaments and pharmaceutical compositions (including prophylactic compositions and therapeutic compositions), and intermediates thereof.

A functional foodstuff means in the context of the present invention a foodstuff which apart from traditional nutrients comprises an ingredient which may have a health-promoting effect

(definition of the Institute of Medicine of the National Academy of Sciences, USA, 1994).

Said edible or pharmaceutically acceptable ingredients are preferably selected from the group consisting of sugars (e.g. glucose, fructose, sucrose, lactose, galactose, maltose, isomaltose, polydextrose), polyols (e.g. sorbitol, lactitol, maltitol, isomalt, mannitol, xylitol), maltodextrins, sweeteners, hydrogenated glucose syrups, additions to human and animal foods, intermediates for human and animal foods, human and animal food products, edible liquids, beverages, bioavailable sources of minerals, pharmaceutically acceptable carriers, pharmaceutically and therapeutically active substances, pharmaceutical compositions and medicaments.

A particularly preferred composition of the present invention includes the inulin of the invention in the presence of an edible or pharmaceutically acceptable, bioavailable source of minerals, especially a source of calcium and/or magnesium and/or iron, such as, for example, dairy products and salts and complexes of calcium, magnesium and iron.

As explained above, the aim of the present invention was to provide an inulin with particularly advantageous properties for use in foodstuffs, with the terms food product and foodstuffs being equivalent according to the invention. In a further aspect, the present invention thus also relates to foodstuffs and dietary supplements which comprise the previously described inulin. The term foodstuffs include according to the present invention both foodstuffs for humans and animal foodstuffs or animal feed. The dietary supplements include dietary supplements for humans and for animals.

A particularly preferred foodstuff is selected from dairy products, yoghurts, ice creams, milk-based soft ice, milk-based garnishes, puddings, milkshakes, egg custard, cheese, nutrition bars, energy bars, breakfast bars, confectionery, bakery products, crackers, cookies, biscuits, cereal chips, snack products, ice tea, soft ice made from fruit juice, diet drinks, finished drinks, sports drinks, stamina drinks, powdered drink mixtures for dietary supplementation, infant and baby food, calcium-supplemented orange juice, bread, croissants, breakfast cereals, noodles, spreads, sugar-free biscuits and chocolates, calcium chews, meat products, mayonnaise, salad dressings, nut butter, deep-frozen meals, sauces, soups and ready-to-serve meals. The foodstuff comprising the inulin of the invention is most preferably a dairy product, especially a yoghurt. The inulin of the invention shows a particularly good effect on the stability, the texture, the body and the mouth feel of dairy products, especially yoghurt, possibilities being stirred or pot-fermented

yoghurt or yoghurt drinks.

Other useful dairy products according to the present invention are cream, crème fraîche, curd, butter, milk, especially skim milk, buttermilk, soured milk, kefir, cheese, such as cream cheese, soft cheese, sliced cheese, hard cheese, whey, milk powder, drinks on milk basis.

A preferred level of inulin in foodstuffs, especially in dairy, particularly in yoghurt, is 0,2 – 5 % by weight, preferably 0,5 – 4,5 % by weight of dry inulin, based on the total weight of all components of the foodstuff, dairy, or yoghurt.

10

In one embodiment of the invention, the foodstuff is a foodstuff manufactured by an extrusion process, such as, for example, a breakfast cereal.

In a further aspect, the present invention relates to cosmetic preparations which comprise the previously described inulin. The cosmetic preparation particularly preferably takes the form of creams, in particular skin and face creams.

In a further aspect, the present invention also relates to the use of the previously described inulin as addition in foodstuffs, functional foodstuffs and cosmetic preparations. The use also relates in particular to all specific foodstuffs and cosmetic preparations as mentioned above.

In yet a further aspect, the present invention relates to the use of the inulin of the invention for the manufacture of a pharmaceutical composition or of a medicament.

25 The inulin of the invention can advantageously be used in foodstuffs, functional foodstuffs, pharmaceutical compositions or medicaments which serve to modify or regulate the composition of the bacterial flora in the large bowel, especially in the distal region of the large bowel, of humans, mammals and other vertebrates.

30 It is likewise possible to use the inulin of the invention in foodstuffs, functional foodstuffs, pharmaceutical compositions or in medicaments which serve to modify or regulate the fermentation pattern of inulin in the large bowel, especially in the distal region of the large bowel, of humans, mammals and other vertebrates.

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A further preferred use of the inulin of the invention is the use as fat or oil substitute and/or as a dietary fiber in foodstuffs, wherein the term "foodstuff" encompasses at least all above mentioned foodstuffs, especially all above mentioned dairy products. It is advantageous that the sensory properties, especially the mouthfeel, are excellent compared with conventional inulins.

- 5 Thus, inulin of the present invention can also be used as an enhancer of sensory properties, especially as a mouthfeel enhancer, in foodstuffs.

- A further use of inulin of the invention is the use as a texturizing agent, stability enhancing agent, viscosity-building agent, especially in foodstuffs and cosmetics. The term "foodstuff"
- 10 encompasses at least all above mentioned foodstuffs, especially all above mentioned dairy products.

- Finally, the inulin of the invention can be used in foodstuffs, functional foodstuffs, pharmaceutical compositions or in medicaments which have the following advantageous effects:
- 15 roughage effects, regulation of bowel function, prebiotic effect and/or bifidogenicity, increased absorption of minerals, e.g. of calcium, magnesium and iron, increase in bone mineral density, increase in the bone mineral content, increase in the maximum bone mass, improvement in bone structure, reduction in the loss of bone mineral density, reduction in the loss of bone structure, regulation of lipid metabolism, stimulation of the immune system, prevention of cancer and
- 20 reduction of the risk of cancer, prevention of large bowel cancer and reduction of the risk of large bowel cancer and prevention of breast cancer.

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Specific aspects of the invention relate to:

- inulin having an average degree of polymerization DP_w of between 65 and 81, wherein the inulin is spray dried; and
- a process for obtaining inulin having an average degree of polymerization of between 65
5 and 81, comprising a) comminuting artichoke roots, b) treating the comminuted roots with water to obtain an extract, c) removing coloring constituents from the extract, d) precipitating inulin from the extract, e) reprecipitating the inulin at least once.

The invention is explained below by means of examples which are not intended to restrict the general inventive concept.

Examples

General methods

5

1. Fructan determination

1.1 Fructan determination by hydrolysis with exoinulinase

10 The inulin solutions to be measured are prepared by weighing 50.0 +/- 5.0 mg of inulin accurately into a 1 ml graduated flask. 700 μ l of dd H₂O are added to dissolve. The sample is then shaken in order to detach the sample material as well as possible from the base of the vessel, and is then placed in an almost boiling waterbath (~99°C) for 8 min. During the incubation, the graduated flask is shaken every 30 seconds. After the incubation, the sample is allowed to cool to
15 room temperature and is then made up to the 1 ml mark with dd H₂O. The sample solution has an inulin concentration of 5.0 +/- 0.5%.

For sugar determination before the digestion, 200 μ l are removed and frozen at -20°C. Before the sugar measurement, this sample is thawed at room temperature, mixed, dissolved by shaking at 1400 rpm in a heating block at 95°C for 5 min, and centrifuged at 4000 rpm for 2 min.

20 For the hydrolysis, 50 μ l of the approx. 5% strength inulin solution are put into the digestion mix consisting of 50 μ l of 1M Na citrate pH 4.6, 25 μ l of exo-inulinase (Megazyme International Ireland Ltd, Wicklow, Ireland, article No. E-EXO1, 2.5 U/ μ l) and 375 μ l of dd H₂O. The digestion is mixed and centrifuged at 4000 rpm for 1 min. The digestion is then incubated on a heating block at 40°C for 4 h. All digested samples are frozen at -20°C. Before the sugar
25 measurement, these samples are thawed at room temperature, mixed and centrifuged at 4000 rpm for 2 min. For the fructose measurement, a 1:10 dilution is prepared by adding 10 μ l of digestion to 90 μ l of dd H₂O.

To determine the fructose and glucose liberated in the digestion, a photometric measurement of glucose and fructose is carried out in all the samples as described under "sugar determination
30 (glucose, fructose, sucrose)". Besides glucose and fructose, also sucrose is determined in the sample before the digestion.

The undiluted 5% strength inulin solution is used for sugar measurement before the digestion. 10 μ l of this solution are added to 200 μ l of measurement buffer. For glucose measurement in the digested samples, 10 μ l of the undiluted samples are added to 200 μ l of measurement buffer. For

fructose measurement in the digested samples, 10 μ l of samples diluted 1:10 are added to 200 μ l of measurement buffer.

The calculation is based, as in the sugar determination, on a molar extinction coefficient of 6.23 $\text{l}\cdot\text{mmol}^{-1}\cdot\text{cm}^{-1}$ for the conversion of NADP to NADPH. The concentration of glucose and fructose present before the digestion is subtracted from the glucose and fructose concentrations in the digested samples. Likewise, the glucose and fructose which would be liberated from hydrolyzed sucrose present in the sample before the digestion is subtracted.

The concentrations of fructose and glucose formed during the digestion of inulin are then obtained. The fructan content is obtained by addition of the glucose and fructose contents and with inclusion of the factor 162/180 for conversion of the measured free hexoses into the hexoses bound in the fructan.

2. Sugar determination (glucose, fructose and sucrose)

The glucose, fructose and sucrose contents were determined by photometry in an enzymatic assay via conversion of NADP⁺ (nicotinamide adenine dinucleotide phosphate) to NADPH (reduced nicotinamide adenine dinucleotide). The aromatic character of the nicotinamide ring is lost in the reduction, and thus the absorption spectrum is changed. This change in the absorption spectrum can be detected by photometry.

Glucose and fructose are converted by means of the enzyme hexokinase and adenosine triphosphate (ATP) into glucose 6-phosphate and fructose 6-phosphate. The glucose 6-phosphate is then oxidized by the enzyme glucose-6-phosphate dehydrogenase to 6-phosphogluconate. NADP⁺ is reduced to NADPH in this reaction, and the amount of NADPH formed is measured by photometry. The ratio of NADPH formed to the glucose present in the extract is 1:1, so that the glucose content can be calculated from the NADPH content using the molar extinction coefficient of NADPH ($6.23 \text{ l mmol}^{-1} \text{ cm}^{-1}$) according to Lambert-Beer's law.

After the oxidation of the glucose 6-phosphate is complete, the fructose 6-phosphate which is likewise produced in the solution is converted by the enzyme phosphoglucosomerase into glucose 6-phosphate, which in turn is oxidized to 6-phosphogluconate. The ratio of fructose and the amount of NADPH formed is also 1:1. The fructose content is calculated from the amount of NADPH formed, as described for glucose.

Subsequently, the sucrose present in the extract is cleaved by the enzyme sucrase (from Megazyme) into glucose and fructose. The liberated glucose and fructose molecules are then

converted by the abovementioned enzymes in the NADP^+ -dependent reaction into 6-phosphogluconate. Two molecules of NADPH are formed in the conversion of one molecule of sucrose into 6-phosphogluconate. The amount of NADPH formed is likewise measured by photometry, and the sucrose content is calculated therefrom using the molar extinction
5 coefficient of NADPH.

A 5% strength inulin solution as described under "Fructan determination by hydrolysis with exo-inulinase" is used for the sugar measurement. 10 μl of this solution are added to 200 μl of measurement buffer. The measurement takes place as duplicate determination in microtiter plates
10 using the SPECTRAmax photometers (Molecular Devices). All the enzyme solutions used are made up in measurement buffer consisting of 50 mM imidazole HCl pH 6.9, 2.5 mM MgCl_2 , 1 mM ATP and 0.4 mM NADP. The conversion of NADP to NADPH is followed at a wavelength of 340 nm.

The glucose determination takes place by adding 2 μl of a mix of hexokinase (from yeast, 0.3 U/ μl) and glucose-6-phosphate dehydrogenase (from yeast, 0.14 U/ μl). After conversion of
15 the glucose is complete, 2 μl of phosphoglucose isomerase (from yeast, 0.14 U/ μl) are added to determine fructose. When the fructose is completely converted, 2 μl of sucrase (from Megazyme, 0.2 U/ μl) are added to cleave the sucrose present. The calculation of glucose, fructose and sucrose takes place as described.

3. Analysis of the molecular weight distribution

3.1 Gel permeation chromatography with light scattering and refractive index detection (GPC-RI-MALLS system)

5

The inulins/fructans are dissolved in extra-pure water in a concentration of 0.5% (w/v). The solutions are heated at 95°C for 30 minutes. The polymers are analyzed using the following devices: Alliance chromatography system (Waters corporation, Milford, Massachusetts, USA), DAWN-EOS light scattering detector (Wyatt Technology, Santa Barbara, USA) with $\lambda_0 = 658$ nm and 16 detectors in the range of angles from 14.4 to 163.3°, K5 flow cell. The polymers are fractionated on a precolumn and three columns having the separation ranges 300-10⁴, 5 × 10⁴-2 × 10⁶ and 10⁶-10⁸ (SUPREMA-Gel, PSS Polymer Standards Service GmbH, Mainz, Germany). 100 µl of solution are injected. The fractionation takes place at a temperature of 30°C and a flow rate of 0.8 ml/min with 0.05M NaNO₃ as eluent. The Astra V 5.1.8.0 program (from Wyatt Technology, Santa Barbara, USA) is used to analyze the molecular weight distribution of the samples.

3.2 Gel permeation chromatography with refractive index detection (GPC-RI system)

The inulins are dissolved in the eluent (DMSO+90mM NaNO₃) in a concentration of 1% (w/v) by shaking gently in a thermal shaker at 95°C for 10 minutes. After brief cooling, the inulin solution is diluted to 0.1% with eluent (100 µl of inulin solution + 900 µl of eluent) and immediately placed in the autosampler at 60°C. The polymers are analyzed using the following apparatus: Dionex P580 pump, Dionex AS50 autosampler, Dionex model 585 column oven (Dionex GmbH, Idstein, Germany), Shodex RI-71 detector (Shodex/Shoko Co. LTD, Tokyo, Japan). The systems are controlled by the Chromeleon software (Dionex GmbH, Idstein, Germany). The polymers are fractionated on a PSS GRAM, 10 µ, precolumn and the PSS GRAM 3000, 10 µ and PSS GRAM 100, 10 µ separation columns (PSS Polymer Standards Service GmbH, Mainz, Germany). 50 µl of the 0.1% inulin solution are injected for the analysis. The fractionation takes place in the column oven at a temperature of 60°C and with a flow rate of 0.7 ml/min with the eluent DMSO+90mM NaNO₃. To determine the molecular masses, the system is calibrated with the following dextran standards (product No. 31430, Fluka Riedel-deHaen, Seelze, Germany): dextran T1 (Mw 1270), T5 (Mw 5220), T12 (Mw 11 600), T25 Mw 23 800), T50 (Mw 48 600), T80 (Mw 80 900), T150 (Mw 147 600), T270 (Mw 273 000), T410 (Mw 409 800) T670

(667 800). The PSS WinGPC compact V.6.20 program (PSS, Mainz, Germany) is used to analyze the molecular weight distribution of the samples.

5 4. Determination of the water content

The water content is determined using an AQUA 40.00 Karl-Fischer titrator (from analytikjena AG). Hydranal-Coulomat AG (Riedel-deHaën, article No. 34 836) is used as anolyte. The reference substance used is dibasic sodium tartrate dihydrate (Riedel-deHaën, article No. 32 323) with a moisture content of 15.61-15.71%. 10-20 mg of sample are weighed into 5 ml sample bottles (N20-5DIN, Machery-Nagel, article No. 702 04.36), the bottles are closed with crimped caps (N20 TS/oA, Machery-Nagel, article No. 702 815), and the water content of the sample is determined using the Karl-Fischer titrator.

5. Determination of the degree of branching

The inulins are initially permethylated and the completeness of the methylation is checked by ATR-IR spectroscopy (see below for apparatus and conditions). The samples were then decomposed by acidic hydrolysis (standard methylation analysis) or alternatively by reductive degradation into their monomer building blocks, and the relative molar composition was determined by gas chromatography (see below for apparatus and conditions) and gas chromatography mass spectroscopy (GC-MS, see below for apparatus and conditions) of the partially methylated alditol acetates and anhydroalditol acetates.

ATR-IR

Apparatus: Bruker Tensor 27

Technique: Diamond ATR

GC:

Apparatus: Carlo Erba HRGC 5160 Mega Series

Column: Chrompack CPSil8CB (25 m) with retention gap (1.5 m)

ID: 0.25 mm FD: 0.25 μ m

Carrier gas: He (80 kPa)

35 Detector: FID

Injector: on column
 Integrator: Merck Hitachi D-2500 Chromato-Integrator
 Temperature program: 60°C (1 min isothermal), 10°C/min to 170°C, 3°C/min to 230°C, 20°C/min to 290°C (20 min isothermal)

5
GC-MS
 GC: Apparatus: Agilent 6890 GC
 Column: HP-5, 30 m
 Carrier gas: He
 10 Injector: Split 5:1
 Temp. program: 60°C (1 min isothermal), 10°C/min to 170°C, 3°C/min to 230°C, 20°C/min to 290°C (20 min isothermal)
 MS: Apparatus: JEOL GCmate II double-focusing sector field spectrometer
 Mode: EI, 70 eV
 15 Evaluation: AMDIS32, Wsearch32

5.1 Permethylation

20 (according to Ciucanu and Kerek / Ciucanu, I. & Kerek, F. (1984) A simple and rapid method for the permethylation of carbohydrates. Carbohydr. Res. 131, 209–217.)

25 About 50 mg of sample are dissolved in 2.5 ml of dimethyl sulfoxide. Then 3 eq/OH of finely ground sodium hydroxide and 3 eq/OH of methyl iodide are added and stirred at room temperature for 24 hours. Then half the amount of each of the reagents is added once again. The samples are subsequently dialyzed against distilled water for four days (dialysis membrane Spectra/Por MWCO 3500, Spectrum Laboratories, Rancho Dominguez, CA, USA) and freeze dried. The completeness of the methylation is checked by ATR-IR spectroscopy. The OH stretching vibration in the range 3300–3400 cm⁻¹ should have disappeared if there is permethylation.

30

5.2 Standard methylation analysis

Hydrolysis

About 2 mg of permethylated inulin are mixed in a 1 ml V vial with 0.9 ml of 0.5 M

trifluoroacetic acid and hydrolyzed by stirring at 90°C for one hour. After the solution has cooled it is evaporated to dryness in a stream of nitrogen. Trifluoroacetic acid residues are removed by codistillation with toluene.

Reduction

- 5 The hydrolyzed sample is mixed with 500 μ l of a 0.5 M NaBD₄ solution in 2 M NH₃ and heated at 60°C for one hour. After cooling, excess sodium borohydrite is decomposed by adding a few drops of glacial acetic acid. Resulting borate is removed by codistillation with 15% strength methanolic acetic acid.

Acetylation

- 10 The partially methylated sugar alcohols resulting from the reduction are mixed with 200 μ l of acetic anhydride and 50 μ l of pyridine and acetylated at 90°C for 2 hours. The solution is cooled and then saturated sodium bicarbonate solution is added until no further gas formation is to be observed. It is then extracted four times with 15 ml of dichloromethane each time. The combined organic phases are washed twice with 15 ml of saturated NaHCO₃ solution each time, once with
15 20 ml of cold 0.1 M HCl and once with 25 ml of distilled water. The solution is then dried over calcium chloride and concentrated in vacuo, and taken up in dichloromethane for the GC measurement.

5.3 Reductive degradation

20

- About 1 mg of the permethylated sample is dissolved in 500 μ l of dichloromethane in a screw-cap glass vial, mixed with 6 eq/glycoside bond on triethylsilane and 4 eq of TMS triflate and stirred at room temperature for 2 hours. After addition of 20 μ l of acetic anhydride, stirring is continued at room temperature for 2 hours. The reaction is then stopped by adding saturated
25 aqueous NaHCO₃ solution, and stirring is continued for 1 hour. Working up takes place by extraction with dichloromethane and subsequent washing of the combined organic phases with saturated aqueous NaHCO₃ solution and distilled water. The solution is finally dried over calcium chloride, concentrated in a stream of nitrogen and taken up in dichloromethane for the GC measurement.

5.4 Qualitative and quantitative analysis

The degradation products were analyzed quantitatively by gas chromatography with on-column injection and flame ionization detector (FID). The peak areas were corrected according to their effective carbon response. The peaks were assigned on the basis of their mass spectrum (GC-MS) and the retention times of known comparison samples.

6. Differential scanning calorimetry of inulin

40 ml of a 15% strength (w/v) inulin solution were prepared in 50 ml graduated polypropylene tubes (30.0 x 115 mm, from Greiner, order number 227261). This was done by adding the respective powder to double-distilled water and shaking. Subsequently, all the prepared suspensions are placed in a waterbath (95°C) and dissolved by shaking several times. After 20 minutes, it is established visually that all the suspensions have completely dissolved. The prepared solutions are then divided in equal parts to two 50 ml graduated polypropylene tubes (30.0 x 115 mm, from Greiner, order number 227261) and immediately deep frozen in liquid nitrogen. The frozen solutions were then freeze dried for two days (water content about 10%) and ground in a mortar.

The water content of the samples is determined using an automatic Karl-Fischer titrator (see general methods 4).

For a DSC measurement, about 10 mg of inulin dry substance are weighed into a stainless steel crucible (volume 50 μ l), the exact weight is found, and 30 μ l of distilled water are added. The crucibles are then hermetically sealed. An empty stainless steel crucible is used as reference. The sample is heated in a DSC apparatus with autosampler (Perkin Elmer; Diamond) from 10-160°C at a heating rate of 10°C/minutes. The data analysis is carried out by the PYRIS 7.0 software program (Perkin Elmer, 63110 Rodgau-Jügesheim, Germany). This entailed determination of T_0 (onset) and the free enthalpy dH.

7. Viscosity determination

Aqueous inulin solutions of various concentrations (weight per volume of distilled water) were prepared by shaking at 98°C, and the clear solutions were measured immediately after a dissolving time not exceeding 13 min. The measurements were carried out in a BOHLIN Gemini

Advanced Rheometer (Malvern Instruments; Herrenberg, Germany) using the isothermal (90°C) viscometry mode on a CP4°/40 mm cone-plate system. The measuring gap was covered with a layer of extra light paraffin oil. A shear rate of 10 s⁻¹ for 60 s with a 10 s relaxation time was used for preshearing. The shearing was measured in logarithmic steps in a shear rate mode. The initial shear rate was 20 s⁻¹, the final shear rate was 30 s⁻¹ in an increasing ramp with a holdup time of 20 s and an integration time of 10 s. The data are based on the average values in the range from 20 s⁻¹ to 30 s⁻¹ and are the means of three independent measurements per data point. All measurements specified as outliers are not included in the average values. The definition of "outlier" took place by the so-called "quartile method". This entailed outliers being specified as all measurements lying outside the range criterion $Q_2 - k \cdot (Q_3 - Q_1) \leq \text{no outlier} \leq Q_2 + k \cdot (Q_3 - Q_1)$ (SACHS, Lothar: Angewandte Statistik, 10th edition, Springer-Verlag Berlin (2002), pp. 364 et seq.). Q₁ and Q₃ here is the 25% quartile and the 75% quartile, respectively, and Q₂ is the median (50% quartile) of the measured data. A value of 1.5 was used for the factor k.

15

8. Determination of gel strength and viscoelastic behavior

70 g of a 17% by weight suspension of inulin in water (distilled) was put into an MV measuring cup of a Haake Rotovisco VT 550 viscometer. A paddle stirrer was then inserted and mounted in the preheated (90°C, heating jacket) apparatus. The mixture was then heated with stirring at 128 rpm for 15 min.

After 15 min, the mixture was transferred at 90°C into a container which consisted of a base and a wall composed of two cylindrical rings of acrylic sheet (each 20 mm high, 30 mm diameter) which were placed one on top of the other and were fastened together by means of an adhesive tape (19 mm wide). The mixture was introduced into the container without bubbles until the level was about 5 mm below the upper edge. The container was then hermetically covered with an aluminum foil and left to stand at room temperature (23°C) overnight.

The gel strength was measured after storage at room temperature (23°C) for about 20 hours using a TA XT2 texture analyzer. To make measurement of the gel strength possible on a smooth, undried surface, firstly the adhesive tape which held the two cylindrical rings of the container together was removed. The gel was then divided with a razorblade between the rings so that the lower part of the gel exhibited a smooth surface.

The gel strength was measured with the TA XT2 texture analyzer by a level dome (diameter 24.5 mm) penetrating (1 mm) into the gel. The settings on the texture analyzer were as follows:

- | | | |
|----|------------------------|--------------------------------|
| 5 | Measurement principle: | force in direction of pressure |
| | Forward speed: | 2 mm/s |
| | Test speed: | 2 mm/s |
| | Trigger value: | 0.01 N |
| | Reverse speed: | 2 mm/s |
| 10 | Travel: | 1 mm |

The maximum value with a single penetration of the dome in newtons is indicated.

Example 1

Characterization of the inulin from artichoke roots

5 1. Cultivation of the artichoke plants

The artichoke plants of the Madrigal variety were grown in the vicinity of Valencia, Spain. The seeds were sown in April 2005, and the plants were harvested in August/September 2005. The roots were separated from the above-ground part, freed of adherent soil and dried. The roots
10 were then transported without cooling from Spain to Germany. The roots were stored at -20°C until the inulin was extracted.

2. Inulin preparation from artichoke roots

15 Roots from artichoke plants of the Madrigal variety about 4-5 months old are used to prepare the inulin. 60 kg of roots are freed of the soil constituents adhering to them by washing in the deep-frozen stage with a high-pressure cleaner (Kärcher, Winnenden, type HD 700) before they are further processed to chips in a shredder (Gloria Universal garden shredder natura 2800L). The chips are put into a jacket-heated extractor with gate agitator containing water preheated to
20 70-90°C. The total amount of water added is 180 kg. The pH of the extract is adjusted to 9.0 by adding NaOH. After rapid heating of the chip mash to 80-85°C via the jacket of the extractor, the mash is agitated at 80-85°C for about 60 min in order to extract the inulin (fructan) from the chips. After this time, crude extract is separated from the chips by pumping off.

25 The crude extract is decolorized in a two-stage process by forming a total of 0.7 g of $\text{Mg}(\text{OH})_2$ /100 ml of extract. In the first stage, 3400 g of $\text{MgSO}_4 \cdot 7 \text{H}_2\text{O}$ (equivalent to 0.5 g of $\text{Mg}(\text{OH})_2$ /100 ml of extract) are dissolved in 170 L of dark-brown colored extract with stirring over the course of 10 min. Subsequently, 1015 g of 96% strength $\text{Ca}(\text{OH})_2$ are added as suspension in 3 L of water and stirred for 10 min. A pH of 9.4 is set up. The whole precipitation
30 mixture is quantitatively clarified in a plate separator (GEA, Westfalia type SC 6-06-076) over the course of 120 min. The decolorized extraction solution has a pale yellow color and is free of materials causing turbidity. A solid phase in the form of a thick paste is obtained as removed sludge fraction. The entire decolorization step is repeated on the extraction solution obtained in this way and comprising 150 L with $\text{MgSO}_4 \cdot 7 \text{H}_2\text{O}$ (equivalent to 0.2 g $\text{Mg}(\text{OH})_2$ /100 ml of

extract) and 410 g of 96% strength $\text{Ca}(\text{OH})_2$ as suspension in 1.5 L of water. The whole precipitation mixture is quantitatively clarified in a plate separator over the course of 30 min. The decolorized extraction solution with a pH of 9.4 is clear, has a pale yellow color and is free of materials causing turbidity. A centrifugate of 7l in the form of a thick paste is again obtained as sludge fraction.

Solid inulin is obtained from the extract brightened in this way by cooling at a temperature of 4°C over a period of 48 h. The inulin is obtained as sludge-like sediment by centrifugal deposition using the plate separator.

The sediment is further purified twice in succession in the same concentration as present in the brightened extract by dissolving the inulin in hot water and renewed precipitation by storage at 2°C for 48 h. The inulin sediment obtained after the second precipitation is freeze dried.

Figure 1 shows a diagrammatic representation of the progress of the extraction.

During the extraction process, the polymer distribution was analyzed after the individual extraction and purification steps by gel permeation chromatography with refractor index detection and calibration with dextran standards (GPC-RI system, see Method 3.2 in "General Methods").

As evident from Figure 2, the polymer distribution of extract (B) after the hot-water extraction is comparable to that in the washed roots (A). Figure 2 shows a GPC-RI analysis of the polymer distribution in the washed artichoke roots (A) and the extract after the hot-water extraction of inulin (B).

Analysis of the polymer distribution after the cold (4°C) precipitation of the inulin showed that a high molecular weight inulin fraction (C) was separated from a low molecular weight fraction (D) (Figure 3). Figure 3 shows a GPC-RI analysis of the polymer distribution in the extract after the hot-water extraction of inulin (B), in the sediment after the inulin precipitation at 4°C (C) and in the upper run obtained after centrifugation of the inulin after precipitation (D).

A further enrichment of high molecular weight inulin and a depletion of low molecular weight substances, especially mono- and disaccharides, were achieved by reprecipitation of the high molecular weight inulin fraction (Figure 4). Figure 4: GPC-RI analysis of the polymer distribution in the inulin precipitated at 4°C (C), in the sediment after the reprecipitation (F) and in clear phase after the reprecipitation (E).

3. Determination of the purity of the prepared inulin

The purity of the prepared artichoke inulin obtained in section 2 was determined by determining the fructan and water contents of the freeze-dried material. The water content determined for the artichoke inulin was 1.7% (see method "Determination of the water content").

The fructan content was determined by hydrolyzing the inulin with the enzyme exo-inulinase (see method "Fructan determination by hydrolysis with exoinulinase"). The purity based on dry matter (DM) was found from the fructan content and the water content. Purity = fructan content x 100 / (100 - water content)

As is evident from Table 1, the average degree of purity of the prepared artichoke inulin is 97% of the dry matter (DM).

Material	Water content [%]	Exo-inulinase digestion	
		Fructan [% of initial weight]	Purity [% TM]
Artichoke inulin	1.7	95 ± 3	97

Table 1: Determination of the purity of the prepared artichoke inulin

4. Molecular weight determination by GPC-RI-MALLS

0.5% (w/v) aqueous solutions were prepared from the purified artichoke inulin obtained in section 2, and from purchased reference samples of Raftiline HP (from Orafiti, batch: HPBNH4DNH4) and inulin from dahlia tubers (from Sigma, article number I-3754, batch: 75H7065), and the molecular mass distribution of the inulins was determined by gel permeation chromatography (see method 3.1). This distribution is depicted in Figure 5, and the molecular masses (anhydrofructose = 162 g/mol) and average chain lengths calculated therefrom have been summarized in Table 2.

Analysis of the molecular weight distribution using the GPC-RI-MALLS system resulted in a weight average molecular mass M_w of 12 088 g/mol and a number average molecular mass M_n of 11 500 g/mol for the artichoke inulin. This corresponds to an average chain length of 75 for DP_w and of 71 for DP_n . The chain lengths of the purified artichoke inulin are on average distinctly longer than those of Raftiline HP ($DP_w=33$, $DP_n=29$) and of dahlia inulin ($DP_w=39$,

DP_n=33). This is also reflected in the minimum and maximum molecular masses, which are distinctly larger for artichoke inulin.

Material	M _w [g/mol]	M _n [g/mol]	Polymer distribution (min – max) [g/mol]	DP _w	DP _n	Molecular dispersity
Artichoke inulin	12 088	11 500	4385 – 26 086	75	71	1.06
Raftiline HP	5391	4738	999 – 15 162	33	29	1.14
Dahlia inulin	6250	5407	1139 – 19 569	39	33	1.18

Table 2: Molecular mass distribution of various inulins

5

5. Results of glucose, fructose and sucrose determination

10 The proportion of glucose, fructose and sucrose in the artichoke inulin obtained in section 2 was determined by photometric determination of the sugars in 5% strength inulin solutions as described in Method 3 ("Sugar determination").

As is evident from Table 3, the glucose and sucrose contents in the purified artichoke inulin are less than 0.1% of the inulin powder, the fructose content is 0.12% of the inulin powder.

Material	Glucose (g/100g inulin powder)	Fructose (g/100g inulin powder)	Sucrose (g/100g inulin powder)
Artichoke inulin	< 0.1	0.12	< 0.1

15 Table 3: Content of glucose, fructose and sucrose in purified artichoke inulin

6. Degree of branching

20 6.1 Standard methylation analysis

The degree of branching was measured in an inulin sample of the invention having a DP_w of 75 and a DP_n of 71 and a spread of 1256 – 31 631 g/mol. The comparative examples used were

Raftiline HP (from Orafiti, batches HPBNO3DNO3 and HPBNH4DNH4) and inulins from dahlia tubers (from Sigma, article number I-3754, batch: 022K7045 or 75H7065) and Jerusalem artichoke roots (Sigma, article number I-2880 batches 111H7045 and 88F7220) the degree of branching were determined by means of methylation analysis (see General Methods, 5.1).

5

Hydrolysis, reduction and acetylation of 2-1-linked fructans result in 1,2,5-tri-O-acetyl-3,4,6-tri-O-methyl-D-mannitol and -sorbitol. The terminal fructosyl radicals afford 2,5-di-O-acetyl-1,3,4,6-tetra-O-methyl-D-mannitol and -sorbitol. A terminal glucopyranosyl unit results in 1,5-di-O-acetyl-2,3,4,6-tetra-O-methyl-D-sorbitol. Building blocks additionally branched in position 6 give the corresponding 1,2,5,6-tetra-O-acetyl-3,4-di-O-methylalditols.

10

Besides the products indicating 2-1 linkage, it was possible to detect in all fructan samples those from terminal fructose and glucose building blocks. The chromatograms additionally showed difructose dianhydride (DFDA, approx. 3 mol%) which is formed on removal of TFA in a stream of nitrogen from 2-1 linked fructose.

15

From the mass spectra it was additionally possible to identify products resulting from a 2-1,6 linkage in all the samples. 1,3- and 1,4-acetylated compounds were also identified, which would arise with branches in positions 3 and 4, respectively, but may also derive from incomplete methylation. The nonspecific occurrence of 1,3- and 1,4-acetylated products is an indicator of submethylation. Assuming that position 6 is affected by submethylation to the same extent as positions 3 and 4, the nonspecific proportion (average of 1,3-Ac and 1,4-Ac compounds) is subtracted from the proportion of 2-1,6-branched fructose units. Table 4 below shows the results resulting therefrom.

20

25

Table 4

Sample		2-1,6-Fructose [mol%]*
Inulin	Artichoke	1.1**
	RaftilineHP	0.4
	Dahlia	0.2
	Jerusalem artichoke	not detected

* based on all species found

** average of two measurements

Evaluation of the methylation analysis revealed a degree of branching of 1.1 mol% for the artichoke inulin. The degree of branching of this inulin is thus distinctly higher than that in the inulins of the reference samples from chicory (RaftilineHP), dahlia and Jerusalem artichoke.

5

Example 2

Properties of the inulin from artichoke roots

10

All the following investigations relate to the artichoke inulin of the invention described previously in Example 1 and detailed previously in Tables 1-4. The comparative Raftiline HP and dahlia inulins are likewise those detailed in Example 1.

1. Differential scanning calorimetry investigation of inulin

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The differential scanning calorimetric analysis of inulin (for procedure: see methods) showed distinct differences between the various materials (see Table 5 below) in relation to the melting behavior. Both inulin samples differed greatly in relation to the enthalpy of fusion. This was above 29 J/g for artichoke inulin and only 22.8 J/g for Raftiline HP. The differences in T_{onset} (T_o) were somewhat less, but the initial melting temperature for artichoke inulin was 40.4°C which was more than 2.5°C higher than for the comparative chicory inulin. This increased thermal stability of artichoke inulin may be a considerable advantage in certain thermal processes in the food products sector, because the artichoke inulin is distinctly less sensitive to high temperatures than chicory inulin.

25

Material	T_o [°C]	Enthalpy of fusion dH [J/g]
Artichoke inulin	40.4	29.1
Raftiline HP	37.8	22.8

Table 5

2. Viscosity

Table 6: Comparison of the dynamic viscosity of chicory inulin and artichoke inulin in water as a function of the concentration (T=90°C)

Concentration % (w/v)	Viscosity (mPas)	
	Raftiline HP (chicory)	Artichoke inulin
10	2.4	2.3
24	4.3	5.4
26	4.2	12.2
28	4.5	15.7

5

As is evident from the above table, both inulins showed at concentrations of up to 24% (w/v) very low viscosities at 90°C (water = 1 mPas). The inulin of the invention became viscous at concentrations of 26% (w/v) and especially at 28%, whereas Raftiline HP remained very similar in its viscosity to water up to 28% (w/v).

10

3. Particle size after freeze drying

The freeze-dried sample from example 1 was ground in a knife mill (Grindomix GM200, Retsch Technologie GmbH, Haan, Germany) and the particle size was determined by sieve analysis (vibrating sieve machine "Analysette 3" from Fritsch, frequency 2.0, sieving aids: 8 agate balls (10 mm Ø)/sieve, sieving time 1-2 min, amount loaded about 50 g). The result is shown in table 7 below. It was possible to determine the average particle diameter by sieve analysis as 126 µm.

15

20

Table 7

Mesh width/ µm	Mass/g	%
<63	12.80	25.78
<90	4.99	10.05
<125	6.60	13.29
<160	6.26	12.61
<200	5.09	10.25
<500	13.75	27.69
>500	0.16	0.32
Total	49.65	100.00

4. Spray drying, particle size

An inulin with DPw = 81 was prepared as described in example 1. After an intermediate freeze drying, it was redissolved and then spray dried on a Glatt GPCG3.1 fluidized bed spray-drying unit. For this purpose, freeze-dried inulin was introduced into water, heated to 85-90°C and dissolved. The heated solution was spray dried with varying outlet air temperature, and the process properties and product properties were observed. The inlet temperature was kept constant at 120°C. The feed consisted of 80% water and 20% inulin, the feed temperature was 85-90°C and the outlet air temperature was 80°C.

The particle size distribution was determined by sieve analysis as described above. The results of the sieve analysis of the spray-dried sample are indicated in table 8 below. The average particle size of the spray-dried product was determined from the particle size distribution of the sieve analysis to be <60 μm .

Table 8

Mesh width/ μm	Mass/g	%
<63	34.63	69.9
<90	9.43	19.0
<125	3.03	6.1
<160	1.05	2.1
<200	0.53	1.1
<500	0.86	1.7
>500	0.00	0.0
Total	49.53	100.00

5. Crystallinity

Inulin samples in powder form were prepared without further pretreatment in a 2 mm-thick sample carrier (standard) between two PET covering films. The X-ray measurements were carried out with a D5000 two-circle diffractometer from Bruker-AXS in symmetrical transmission using monochromatic (Ge(111) monochromator) Cu-K α radiation. The recordings were made at 30 mA and 40 kV in the 2θ angle range of 3-29° (step width $\Delta 2\theta = 0.1^\circ$) and 29.5-104 (step width $\Delta 2\theta = 0.5$), step/ $\Delta 2\theta$: 60 seconds.

Software based on the Ruland-Vonk method (WAXS 7, developed by the Fraunhofer Instituts

für angewandte Polymerforschung, Potsdam (DE), described in http://edocs.tu-berlin.de/diss/2003/rihm_rainer.pdf, pp. 19 et seq.) was used to find the degree of crystallinity x_c , the crystallite sizes $D_{(hkl)}$ and the disorder parameter k , which is a measure of the disturbance of the lattice in the crystallites, from the scattering plots. The scattering plot for sample 2 (see below) was used as amorphous background file. Fructose was used as chemical basis, calculated with a density of 1.65 g/cm^3 . The crystallite sizes $D_{(hkl)}$ were determined from the half-widths of the X-ray reflections by the Scherrer formula at the first two main interferences at $2\theta = 8^\circ$ and 12° .

The sample of a freeze-dried inulin with a DPw of 77-82 and of a drum-dried inulin with DPw 81 was measured. The results obtained are in table 9 below:

Table 9

	Crystallinity x_c [%]	Disorder parameter k [10^{-2}nm^2]	$D(hkl)$ $2\theta = 8^\circ$ [nm]	$D_{(hkl)}$ $2\theta = 12^\circ$ [nm]
Inulin freeze dried	35	4.9	5.7	7.3
Inulin drum dried	28	2.4	6.7	10.1

6. Structure formation of the inulins after heating in water

15 ml portions of 20% strength suspensions of the inulins in water were each made up in aluminum beakers (RVA-3d beakers from Winopal Forschungsbedarf GmbH; volume about 70 ml, diameter 38 mm), stirred up and equipped with a magnetic stirring bar and finally covered. The suspensions were heated using a multithermal stirrer (VARIOMAG Multitherm 15 from H+P Labortechnik AG) with stirring. The temperature was controlled in this case by using a PT 100 probe (accessory for the VARIOMAG Multitherm 15) which stood in a covered reference beaker with distilled water on the heating block. The multithermal stirrer was preheated so that the temperature of the reference sample remained stable at 90°C . The suspensions to be heated were placed on the multithermal stirrer and stirred at 90°C for 8 min. The samples were then removed from the multithermal stirrer stored at room temperature for 24 hours. The strength of the resulting gels was then measured using a TA-TX2 texture analyzer (Stable Micro Systems). This measurement was carried out using the SMSP/0.5 R076 penetrating plunger (Stable Micro Systems) with a diameter of 12 mm as measurement system. The following parameters were applied for the TA measurement with the 5 kg measuring cell:

- Options: measure force in direction of pressure
- Single test
- Parameter: forward speed 2.00 mm/s
- Test speed 0.50 mm/s
- Reverse speed 0.50 mm/s
- Travel (depth of penetration) 3 mm

Trigger force 2 g

10 The structure-forming behavior of various inulins after thermal treatment in water was investigated. It emerged from this that the inulins from chicory (Raftiline HP® and Beneo HPX®) do not form gel-like structures under these conditions (table 10). In contrast thereto, the inulins from artichoke with DPw = 77-81 or DPw = 75 form very strong structures. Surprisingly, the sample in which the spray-dried inulin with DPw = 81 was used also formed considerably stronger gels than the comparable samples (DPw = 77-81 or DPw = 75) in which the fructan was freeze dried. This is particularly clear from the fact that the gel strengths found with only 15% (w/w) concentration of inulin employed were at a similar level to those with the freeze-dried comparative samples at 20%.

20 Table 10: Structure formation of the fructans after heating in water

	Inulin concentration, % (w/w)	Gel strength [g]	Standard deviation
Raftiline HP® DPw 33	20	No gel	-
Beneo HPX® DPw 33	20	No gel	-
Inulin DPw 77-81	20	370	10*
Inulin DPw 75	20	350	44**
Inulin DPw 81, spray dried	20	931	42*
Inulin DWw 81, spray dried	15	289	69*

* - n = 2

** - n = 4

25 7. Prebiotic properties

The prebiotic effect of inulin according to the invention was investigated in an in vivo model study in a three-stage fermentation system (bowel model). The types of bacteria which colonize

the fermentation system, and their metabolic activities (formation of short-chain fatty acids), were ascertained.

5 1. Materials and methods:

a) Continuous three-stage culture system:

A continuous three-stage culture system which has previously been described by Pereira et al. (2003) Appl Environ Microbiol 69(8), 4743-4752 and Probert et al. (2004) Appl Environ Microbiol 70, 4505-4511, was used in this study. The bowel model consisted of three culture
10 vessels V1, V2 and V3 with working volumes of 0.28, 0.30 and 0.30 liters which were arranged in series. Each vessel was provided with a magnetic stirrer, the temperature was kept at 37°C by means of a waterbath, and the pH in the individual vessels was controlled by an Electrolab pH controller. The entire system (including media reservoir) was operated under anaerobic conditions by passing sterile oxygen-free nitrogen through the liquid. The pH in the three vessels
15 was adjusted by adding the appropriate amount of 0.5 M HCl-NaOH to 5.5 (V1), 6.2 (V2) and 6.8 (V3). Vessel 1 simulated the microbial conditions in the anterior large bowel. It was relatively rich in nutrients, had a relatively more acidic pH and a shorter residence time than vessel 3 with a more neutral pH and comparatively little substrate. Vessel 3 simulated the posterior part of the large bowel. Vessel 2 modeled the central, transverse part of the large bowel
20 (transverse colon).

Oxygen-free nitrogen was continuously blown into the sterile culture medium, and it was introduced by means of a peristaltic pump into V1 which led sequentially to V2 and V3. The culture medium consisted of the following components in distilled water (g/L): potato starch,
25 5.0; pectin (citrus), 2.0; casein (sodium salt), 3.0; Raftiline LS (Orafti, Tienen; BE), 1.0; xylan (oat hull), 2.0; arabinogalactan (Fluka), 2.0; guar gum, 1.0; mucin (porcine gastric type III), 4.0; tryptone (Oxoid), 5.0; peptone water (Oxoid), 5.0; yeast extract (Oxoid), 4.5; bile salts No. 3 (Oxoid), 0.4; L-cysteine HCl, 0.8; NaHCO₃ (Fisher Scientific), 1.5; hemin, 0.05; NaCl (Fisher Scientific), 4.5; KCl (Fisher Scientific), 4.5; CaCl₂·6H₂O (BDH), 0.15; KH₂PO₄ (BDH), 0.5;
30 FeSO₄·7H₂O (BDH), 0.005; MgSO₄·7H₂O (Fisher Scientific), 1.25. In addition, 1.0 ml of Tween 80 (BDH) and 10 microliters of vitamin K were added. A 4 ml concentration of a 0.025% (w/v) solution of resazurin was added to the growth medium as indicator of anaerobic conditions. The medium was autoclaved at 121°C for 15 min and cooled under a nitrogen atmosphere. Unless indicated otherwise, all chemicals were purchased from Sigma Chemical Co., UK.

Collection and preparation of fecal material:

The remaining volume of each vessel was made up with freshly prepared fecal suspension from a 30-year old man who had not taken any antibiotics for three months before the test. The 20% (w/w) fresh fecal suspension was prepared with previously reduced phosphate-buffered saline (PBS) and digested at normal speed for 2 minutes in a digestion apparatus (stomach). Large food residues were removed through a filter sack. One hundred ml of the resulting suspension were then employed to inoculate each of the three fermentation vessels. The system was initially operated as batch culture using the culture medium over 48 hours. After 48 h of batch culture fermentation, the complex growth medium which simulates the composition of intestinal fluid was introduced into V1 and then into V2 and V3 via the peristaltic pump. The residence time (R) was calculated as reciprocal dilution rate for each vessel. The residence time was set at 27.1 hours, and the system was operated for 12 days after the initial 48 h equilibrium period to ensure a steady state. The overall residence time was the total of the individual residence times R of each fermenter.

Sampling:

The first sample (5 ml) (day 0) was taken after fermentation for 24 h. The fermentation continued until a steady state was reached (after 10-12 days) (SS1). At this stage, samples of the culture liquid were removed from each vessel for subsequent analysis of bacteria and short-chain fatty acids, and used as indicator of SS1. After SS1 was reached, the test substrate was put into vessel 1 each day for a further period of 10-12 days. The fermentation was continued until a further steady state (SS2) was reached and once again samples were taken of the culture liquid from each vessel for subsequent analysis.

Counting of bacteria in fecal samples and samples from the bowel model by FISH analysis:

Samples from individual vessels of the fermentation system were treated as shown below. Sample preparation: samples (375 μ l) were removed from the batch cultures, added to 1125 μ l of filtered 4% (w/v) paraformaldehyde solution (pH 7.2), mixed and stored at 4°C overnight in order to fix the cells. The fixed cells were centrifuged at 13 000 rpm for 5 minutes and washed twice in filtered phosphate buffer solution and resuspended in 150 μ l of PBS. Ethanol (150 μ l) was added, and the sample was mixed and stored at -20°C until used, but not for more than 3 months.

Hybridization:

The fixed cells (16 μ l) were added to 264 μ l of preheated (oven) filtered hybridization buffer (preheated in X (30 mM Tris-HCl, 1.36 M NaCl, pH 7.2, 0.1% v/v sodium dodecylsulfate, SDS) and mixed. The mixture was added to the suitable Cy3-labeled probe (50 ng/ μ l) in a ratio of 9:1 (v/v), mixed and placed in the hybridization oven at a suitable temperature overnight.

Washing and filtering:

The hybridized sample (suitable aliquots to achieve from 30 to 150 cells per field of view) was added to 5 ml of preheated, filtered hybridization buffer (20 mM Tris-HCl, 0.9 M NaCl, pH 7.2) together with 20 μ l of DAPI (4',6-diamidino-2-phenylindole, 500 ng/ μ l) and left at the suitable hybridization temperature for 30 min. The mixture was put on a black membrane filter with a pore size of 0.2 μ m (GTBP 01300, Millipore Corp.). Slowfade-Light Antifade (Molecular Probes Europe, Leiden, NL) was put on the filter in order to prevent fading of the fluorescence, and the supports were stored in the dark at 4°C for a maximum of 3 days.

A minimum of 15 fields of view per support was examined with a Nikon Microphot EPI fluorescence microscope (1000 $\times$ magnification). The DM510 filter (550 nm) was used in order to count the hybridized cells, and the DM400 extraction filter was used for the DAPI-stained cells.

The following formula was used to calculate the concentration of cells C (cells/ml) in each sample:

$$C = N \times 15.56 \times 14\,873.74 \times (1000/q)$$

N: average number of cells counted per field of view

q: volume of hybridization mixture used

14 873.74: magnification constant

15.56: factor for all dilutions made

Genus-specific 16S rRNA-targeted oligonucleotide probes labeled with the fluorescent dye Cy 3 which have previously been designed and validated were used to count important groups of bacteria. The probes used were Bif164, specific for bifidobacterium (Langedijk (1995), Appl Environ Microbiol 61, 3069-3075), Bac303, specific for bacteroides (Manz et al. (1996) Microbiology 142, 1097-1106), His150, specific for the Clostridium histolyticum subgroup and Erec482, specific for the Clostridium coccoides-Eubacterium rectale group (Franks et al. (1998)

Appl Environ Microbiol 64, 3336-3345), Lab158, specific for *Lactobacillus/Enterococcus* (Harmsen et al. (1999) Microb Ecol Health Dis 11, 3-12), Ato291, specific for *Atopobium* cluster. The nucleic acid dye 4',6-diamidino-2-phenylindole (DAPI) was used for total cell counting (table 11)

5

Table 11:

Probe	Target genus	Sequence (5' to 3')	T-hybridization/ °C
Bif 164	<i>Bifidobacterium</i> spp.	CATCCGGCATTACCACCC	50
Bac 303	<i>Bacteroides</i> spp.	CCAATGTGGGGGACCTT	45
Chis 150	<i>Clostridium histolyticum</i> group	TTCCYTCTAATTATGGCGTATT	50
Lab 158	<i>Lactobacillus/Enterococcus</i> spp.	GGTATTAGCATCTGTTTCCA	50
Ato 291	<i>Atopobium</i> cluster	GGTCGGTCTCTCAACCC	50
Erec 482	<i>Clostridium coccoides-E.</i> <i>rectale</i> group	GCTTCTTAGTCARGTACCG	52

Analysis of short-chain fatty acids:

10 Short-chain fatty acids (SCFA) in samples taken from various vessels of the bowel model were analyzed as described in Pereira et al., Appl. Environ Microbiol (2003) 69(8), 4743-4752. The samples were centrifuged (6000 g, 10 min) in order to remove bacteria and solids and then filtered through a polysulfone HPLC filter with a pore size of 0.2 μ m. Then 200 μ l of each filtered supernatant were diluted with 800 μ l of acetonitrile (1:4) which contained 3.7 mM

15 2-ethylbutyric acid as internal standard. The fatty acids were determined by gas chromatography using a HP 5890 series II GC system provided with a fused silica packed capillary column (Permabond FFAP, Macherey Nagel, DE) (25 m $\times$ 0.32 mm, film thickness 0.25 μ m). Helium was used as carrier gas with a volumetric flow of 2.42 ml/min. The column temperature was 140°C and the injector and detector temperature was 240°C. 5 minutes after injection of the

20 sample, the column temperature was increased in steps of 20°C/min to 240°C and the system was left to run for a further 5 minutes. The gas composition was analyzed using an HP 3365 series II ChemStation Apg-top Software, Version A0.03.34. The following acids were used as external standards, each with concentrations in the range from 0.5 to 40 mM: acetic acid, propionic acid, n-butyric acid, n-valeric acid, isovaleric acid (Fluka), isobutyric acid (Fluka) and

25 n-caproic acid. Unless indicated otherwise, all the acids were purchased from Sigma and were more than 99% pure. The SCFA concentrations were calculated using an internal standard

calibration and expressed in mM per liter.

2. Results

The following inulins were tested in the bowel model described above:

5 Inulin of the invention: DP_w = 77-81

Comparison sample: Raftinline HP® (Orafti), DP_w = 33

Comparison was made between the second steady state (SS2) and the first steady state (SS1) and the data were analyzed using Student's t test.

10 Figure 5 shows the comparison of the bacterial population in vessel 1 (V1) between steady state 1 (SS1) and steady state 2 (SS2) after treatment with inulin of the invention. Figures 6 and 7 show corresponding comparisons for vessel 2 (V2) and 3 (V3).

Figure 8 shows the comparison of the bacterial population in vessel 1 (V1) between steady
15 state 1 (SS1) and steady state 2 (SS2) after treatment with the comparative sample. Figures 9 and 10 show corresponding comparisons for vessel 2 (V2) and 3 (V3).

A bifidogenic response was observed after addition of the inulin of the invention to the bowel model. The level of increase was significant in all three vessels for bifidobacteria and significant
20 for lactobacillae in vessel 2 ($P < 0.05$). The Clostridia levels remained unchanged. With the comparative sample there was observed to be an increase in bifidobacteria in vessel 1, but this was not significant. The population of lactobacillae in vessel 3 was significantly higher ($P < 0.05$) but no change was observed in the population of Clostridia. The Bacteroides and the Clostridium coccoides-E. rectale group was significantly lower in vessel 2 ($P < 0.05$).

25 Figure 11 shows a comparison of the concentration of short-chain fatty acids (SCFA) in all vessels between steady state 1 (base line) (SS1) and steady state 2 (SS2) after treatment with inulin of the invention. The individual fatty acids are plotted in each case as bile diagram for each vessel and steady state (e.g. V1-SS1). From left to right: acetic acid, propionic acid,
30 isobutyric acid, butyric acid, isovaleric acid, n-valeric acid, caproic acid.

Figure 12 shows the comparison of the concentration of short-chain fatty acids (SCFA) in all vessels between steady state 1 (base line) (SS1) and steady state 2 (SS2) after treatment with the comparative sample.

Addition of the inulin of the invention in the bowel model led to a significant increase in the butyrate and propionate concentrations in vessel 3 (V3) ($P < 0.05$). The butyrate concentration did not increase significantly in the other vessels. Addition of the comparative sample in the bowel model led to an increase in the concentration of acetate, propionate and butyrate in all vessels, but this was significant only in vessel 2 (V2).

The in vivo test reveals that the inulin of the invention is a strong potential prebiotic because both the number of bifidobacteria and the number of lactobacillae increased in all three vessels. This was accompanied by an increase in the butyrate concentration in all vessels and a significant increase in butyrate and propionate in vessel 3. The increase in butyrate and propionate in vessel 3 is a strong indication that the inulin of the invention exhibits a prebiotic effect in the posterior part of the large bowel. This is advantageous because the majority of bowel cancers arises in the distal region of the large bowel/in the rectum.

8. Production of yogurt

Methods

Yogurt was prepared in 700 g batches. Milk was standardized to different contents of milk solids without fat (MSNF) in the range 11.0-14.0 percent by weight based on the total composition. The amounts of inulin (inulin of the invention and comparative inulin Beneo HP® from Orafiti) were adjusted to 0.0 to 4.5% by weight. The yogurt recipes are listed in table 12. The inulin of the invention (very long chain inulin, abbreviated to VLICI hereinafter) corresponded to the inulin from example 1/table 2 and had an average degree of polymerization DPw of 75, the comparative sample Beneo HP® had a DPw of 34. All percentages relate to percent by weight based on the total composition, unless indicated otherwise.

The dry ingredients were mixed together in order to facilitate the dispersion of inulin and fat-free dry milk, and then added to the milk with moderate shearing in order to form the yogurt base. The standardized base was maintained at 4°C for 3 hours so that the fat-free dry milk could dissolve completely. Each batch was pasteurized at 80°C for 30 minutes, rapidly cooled to 44°C and inoculated with Yo-Flex 88 (*Streptococcus thermophilus* and *Lactobacillus delbrueckii*, from Chr. Hansen Inc.) in a concentration of 3.6 g/l. For pot-fermented yogurt (custard style yogurt),

inoculated base was poured into the final packs before incubation. Stirred yoghurt was incubated in large tanks. The base mixes were incubated at 44°C for 4-6 hours until they reached pH 4.5 (initial pH about 6.8). When the yoghurt reached pH 4.5, the custard-style yogurt samples were cooled to 4°C and maintained thereat for 48 hours in order to reach the maximum viscosity.

- 5 Stirred samples were cooled to 35°C, mixed with low shearing, packaged in plastic pots, cooled to 4°C and maintained thereat for 48 hours in order to reach the maximum viscosity. The viscosity was measured with a Brookfield viscometer with a heliopath adapter.

BCS 06-5004 PCT

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Table 12 (all numerical data in % by weight based on the total mass, excluding viscosity)

Test	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18
	Variation in inulin content						Less solid with 3.5% inulin						Sugar					
a) Data on the individual ingredients																		
2% milk	--	--	--	--	69.84	--	--	--	--	--	--	--	--	70.33	--	67.62	--	71.00
Sugar	--	--	--	--	--	--	--	--	--	--	3.87	3.90	4.04	--	--	4.08	--	--
Skimmed milk	89.05	89.92	90.88	91.79	23.38	89.05	90.74	91.58	92.43	90.74	85.61	86.42	89.45	23.55	90.54	22.64	91.37	23.77
Fat-free dry milk	5.81	5.86	5.93	5.99	6.08	5.81	5.01	4.13	3.25	5.01	5.58	5.64	5.83	6.12	5.90	4.98	5.04	5.23
Stabilizer CC723	0.67	0.68	0.68	0.69	0.70	0.67	0.68	0.69	0.70	0.68	0.64	0.65	0.67	--	--	0.68	--	--
Beneo HPX	--	--	--	--	--	4.47	--	--	--	3.57	--	--	--	--	--	--	--	--
Inulin of the invention (VLCI)	4.47	3.53	2.51	1.53	--	--	3.57	3.60	3.63	--	4.29	3.40	--	--	3.56	--	3.59	--
b) Data on the solids																		
Milk solids	13.41	13.54	13.69	13.82	14.04	13.41	12.79	12.03	11.25	12.79	12.89	13.02	13.47	14.14	13.64	12.73	12.88	13.36
Inulin	4.47	3.53	2.51	1.53	--	4.47	3.57	3.60	3.63	3.57	4.29	3.40	--	--	3.56	--	3.59	--
Fat	--	--	--	--	1.40	--	--	--	--	--	--	--	--	1.41	--	1.35	--	1.42
Total solids	17.88	17.08	16.20	15.36	15.44	17.88	16.36	15.63	14.88	16.36	21.05	20.31	17.51	15.55	17.19	18.15	16.47	14.78
c) Qualitative data																		
Solids	H	H	H	H	H	H	M	L	VL	M	H	H	H	H	H	M	M	M
Inulin	H	M	L	VL	O	H(B)	M	M	M	M(B)	H	M	O	O	M	O	M	O
Fat	O	O	O	O	M	O	O	O	O	O	O	O	O	H	O	H	O	H
Stabilizer	H	H	H	H	H	H	H	H	H	H	H	H	H	O	O	H	O	O
Sugar	O	O	O	O	O	O	O	O	O	O	H	H	H	O	O	H	O	O
	H = high	M = moderate	L = low	O = zero	VL = very low													
Viscosity (relative)	7250	5550	4666	3400	3300	3400	4690	4275	3860	3175	4750	5183	2950	3250	6000	2550	5500	2825

Results:

Figure 13 shows the effects of inulin and milk solids on the yogurt viscosity. The inulin of the invention (VLCI) developed a significant viscosity in fat-free yogurt, the viscosity levels reached with 4.5% VLCI being twice as high as those of a yogurt with 1.5% fat without any inulin. The right-hand curve in figure 13 shows the dramatic change in viscosity when the VLCI contents in the yogurt with about 13.5% milk solids rise from 1.5% to 4.5%. By comparison therewith, a change in the content of Beneo HP® had an only insignificant influence on the viscosity, even when the content of milk solids changed by 1%. The curve top left in figure 13 demonstrates the effect of increasing milk solids in yogurt which contains 3.5% VLCI. In general, an increase of 1% in VLCI increased the viscosity of the fat-free yogurt by approximately 30%, whereas Beneo HP® had a very much smaller effect on the viscosity. Depending on the content of milk solids, the amount of VLCI necessary to generate the viscosity level of a comparative yogurt with 1.5% fat was 1.5-3.5%. At least 3.5% of Beneo HP® were necessary to achieve the viscosity level of a comparative yogurt with 1.5% fat.

In a further test, 2.5% VLCI and 4.5% Beneo HP® were mixed in a fat-free yogurt. A reduced fat yogurt with 1.5% fat was used as comparison. The sample with VLCI had a higher viscosity than the two comparative samples with Beneo HP® and 1.5% fat, as shown in the table below.

Table 13

Amount of inulin	Viscosity/relative
2.5% VLCI	4666
4.5% Beneo HP®	3400
1.5% fat	3300

VLCI is unambiguously more effective at changing the texture of fat-free yogurt than Beneo HP®, since higher viscosities were achieved with lower contents. This opens up the possibility of employing inulin more economically in yogurt while maintaining an inulin content necessary to achieve a good bulking effect. In the above experiments, minimum amounts of 3 g of inulin per portion were maintained as the amount necessary for a bulking effect.

Table 14 shows further tests with pot-fermented yogurt (custard style). Production took place as indicated previously. It is evident that a spray-dried inulin of the invention has a particularly strong viscosity-increasing effect compared with the freeze-dried and drum-dried inulins. 2.5% spray-dried or drum-dried inulin of the invention still bring about a greater increase in viscosity

than 4.5% inulin from the comparative example.

Table 15 shows tests with unstirred, pot-fermented yogurt (custard) and with stirred yogurt. Samples A-D were fermented normally. One portion of each sample was mixed with gentle
5 shearing while the yogurt was still warm (37-40°C). The stirred and unstirred (custard) preparations were analyzed for the viscosity of each sample after 48 hours. Samples E-I were again fermented normally, but the stirred fractions E-G were mixed warm, as above, and sucrose was added during the mixing process. Samples H and I were mixed after the temperature had fallen to 10°C, in order to investigate the temperature effect on the inulin viscosity and yogurt
10 viscosity.

Addition of the spray-dried inulin of the invention (test C) increased the viscosity in the stirred and custard preparations, with the viscosity of whole-fat yogurt (test D) being reached. In the second series (tests E-I), the viscosity was about the same on addition of the comparative inulin
15 Beneo HP® as after addition of the inulin of the invention, but the product from test F was granular and the smoothness was low. A further observation was that in all experiments there was formation of a 5 mm layer of denatured whey protein on the bottom of the fermentation vessel - with the exception of the examples in which inulin of the invention was added. This is an indication that the inulin of the invention has beneficial effects on yogurt stability.

Table 14

	Comparative example 4.5% commercial inulin	Example 2.5% inulin freeze-dried	Example 2.5% inulin drum-dried	Example 2.5% inulin spray-dried	Comparative example 1.5% fat	Comparative example 3.35% fat
a) Data on individual ingredients						
Whole milk	--	--	--	--	--	95.91
2% milk	--	--	--	--	71.85	--
Sugar	--	--	--	--	--	--
Skimmed milk	91.51	93.44	93.44	93.44	24.06	--
Fat-free dry milk	3.21	3.28	3.28	3.28	3.37	3.37
Stabilizer CC723	0.69	0.70	0.70	0.70	0.72	0.72
Beneo HPX®	4.59	--	--	--	--	--
Inulin DPw = 75	--	--	--	--	--	--
Inulin DPw = 81 freeze-dried	--	2.58	--	--	--	--
Inulin DPw = 81 drum-dried	--	--	2.58	--	--	--
Inulin DPw = 81 spray-dried	--	--	--	2.58	--	--
b) Data on solids						
Milk solids	11.14	11.37	11.37	11.37	11.67	11.67
Inulin	4.59	2.58	2.58	2.58	--	--
Fat	--	--	--	--	1.44	3.36
Total solids	15.73	13.95	13.95	13.95	13.11	15.03
Viscosity (centipoises)	302 500	292 500	338 750	362 500	281 250	320 000
pH	4.34	4.52	4.41	4.57	4.57	4.55

All data in percent based on the total mass, except in viscosity and pH

Table 15

Test	A	B	C	D	E	F	G	H	I
	Comparison low-fat yogurt	Comparison low-fat 2% Beneo HP	Example low- fat 2% inulin DPw = 81, spray-dried	Comparison whole-fat yogurt	Comparison low-fat yogurt	Comparison low-fat 2% Beneo HP	Example low-fat 2% inulin DPw = 81, spray-dried	Example whole-fat 2% inulin DPw = 81, spray-dried	Comparison whole-fat yogurt
Viscosity custard [cPs]	238 000	267 000	308 000	326 000	240 000	306 000	306 000		
Viscosity stirred [cPs]	90 000	110 000	146 000	152 000	61 000	104 000	120 000	84 000	62 000
Sucrose added	--	--	--	--	Yes	Yes	Yes	Yes	Yes
Milk solids	11.67%	11.44%	11.44%	11.67%	10.99%	10.78%	10.78%	11.44%	11.67%
Inulin	--	2.04%	2.04%	--	--	1.83%	1.83%	2.04%	--
Fat	1.44%	1.41%	1.41%	3.36%	1.28%	1.26%	1.26%	3.29%	3.36%
Total solids	13.11%	14.89%	14.89%	15.03%	12.27%	13.88%	13.88%	16.77%	15.03%

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CLAIMS:

1. Inulin having an average degree of polymerization DP_w of between 65 and 81, wherein the inulin is spray dried.
2. Inulin as claimed in claim 1, which has an average degree of polymerization DP_w of between 65 and 79.
3. Inulin as claimed in claim 1 or 2, which has a degree of branching of between 0.5 and 2.0 mol% of 2-1,6 linked fructose monomers based on all inulin monomers.
4. Inulin as claimed in any one of claims 1-3, wherein the quotient DP_w/DP_n is less than 1.25.
5. Inulin as claimed in any one of claims 1-3, wherein the quotient DP_w/DP_n is less than 1.20.
6. Inulin as claimed in any one of claims 1-3, wherein the quotient DP_w/DP_n is less than 1.15.
7. Inulin as claimed in any one of claims 1-6, wherein the glucose content is less than 2% by weight based on the total dry weight.
8. Inulin as claimed in any one of claims 1-6, wherein the glucose content is less than 1% by weight based on the total dry weight.
9. Inulin as claimed in any one of claims 1-8, wherein the fructose content is less than 2.5% by weight based on the total dry weight.
10. Inulin as claimed in any one of claims 1-8, wherein the fructose content is less than 1.5% by weight based on the total dry weight.
11. Inulin as claimed in any one of claims 1-10, which is in the form of particles with an average diameter of 100-250 μm .

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12. A process for obtaining inulin having an average degree of polymerization of between 65 and 81, comprising

- a) comminuting artichoke roots,
- b) treating the comminuted roots with water to obtain an extract,
- 5 c) removing coloring constituents from the extract,
- d) precipitating inulin from the extract,
- e) reprecipitating the inulin at least once.

13. The process as claimed in claim 12, which comprises an additional filtration step.

10 14. The process as claimed in claim 12 or 13, further comprising the step of spray drying the inulin.

15. The process as claimed in any one of claims 12 to 14, in which the coloring constituents are removed in step c) by

- i) admixing magnesium ions (Mg^{2+}) to the plant extract,
- 15 ii) admixing at least one alkaline component to the plant extract,
- iii) forming a precipitate, and
- iv) removing the precipitate which has formed from the plant extract.

16. The process as claimed in claim 15, wherein a magnesium salt is admixed in step i).

20 17. The process as claimed in claim 16, wherein the magnesium salt is selected from magnesium chloride, magnesium sulfate, magnesium nitrate, magnesium acetate and magnesium propionate.

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18. The process as claimed in any one of claims 15-17, wherein step i) is carried out at a temperature of 60-80°C.
19. The process as claimed in any one of claims 15-18, wherein the amount of alkaline component is chosen so that the $\text{OH}^-:\text{Mg}^{2+}$ molar ratio set up is 2.2:1 - 1.8:1.
- 5 20. The process as claimed in any one of claims 15-19, wherein the alkaline component is an aqueous solution or suspension of an alkali metal hydroxide or alkaline earth metal hydroxide.
21. The process as claimed in any one of claims 15-20, wherein the alkaline component is a suspension of calcium hydroxide.
- 10 22. A foodstuff comprising inulin as claimed in any one of claims 1-11.
23. The foodstuff as claimed in claim 22, which is selected from dairy products, yoghurts, ice creams, milk-based soft ice, milk-based garnishes, puddings, milkshakes, egg custard, cheeses, nutrition bars, energy bars, breakfast bars, confectionery, bakery products, crackers, cookies, biscuits, cereal chips, snack products, ice tea, soft ice made from fruit juice,
- 15 diet drinks, finished drinks, sports drinks, stamina drinks, powdered drink mixtures for dietary supplementation, infant and baby food, calcium-supplemented orange juice, bread, croissants, breakfast cereals, noodles, spreads, sugar-free biscuits and chocolates, calcium chews, meat products, mayonnaise, salad dressings, nut butter, deep-frozen meals, sauces, soups and ready-to-serve meals.
- 20 24. The foodstuff as claimed in claim 22 or 23, which is an extrusion product.
25. A dietary supplement comprising inulin as claimed in any one of claims 1-11.
26. A cosmetic preparation comprising inulin as claimed in any one of claims 1-11.
27. Use of the inulin as claimed in any one of claims 1-11 as addition to foodstuffs.

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28. The use of inulin as claimed in claim 27 as addition with prebiotic properties, texturizing agent, stability enhancing agent, viscosity-building agent and/or dietary fiber.
29. Use of the inulin as claimed in any one of claims 1-11 as fat or oil substitute in foodstuffs.
- 5 30. Use of the inulin as claimed in any one of claims 1-11 as addition in cosmetic preparations.
31. The use of inulin as claimed in claim 30 as texturizing agent, stability enhancing agent and/or viscosity-building agent.
32. Aqueous paste of the inulin as claimed in any one of claims 1-11.
- 10 33. The use of the aqueous paste according to claim 32 as structure imparting component, fat substitute, oil substitute, texturizing agent, stability enhancing agent, and/or viscosity- building agent in foodstuffs or cosmetic preparations.

Figure 1:

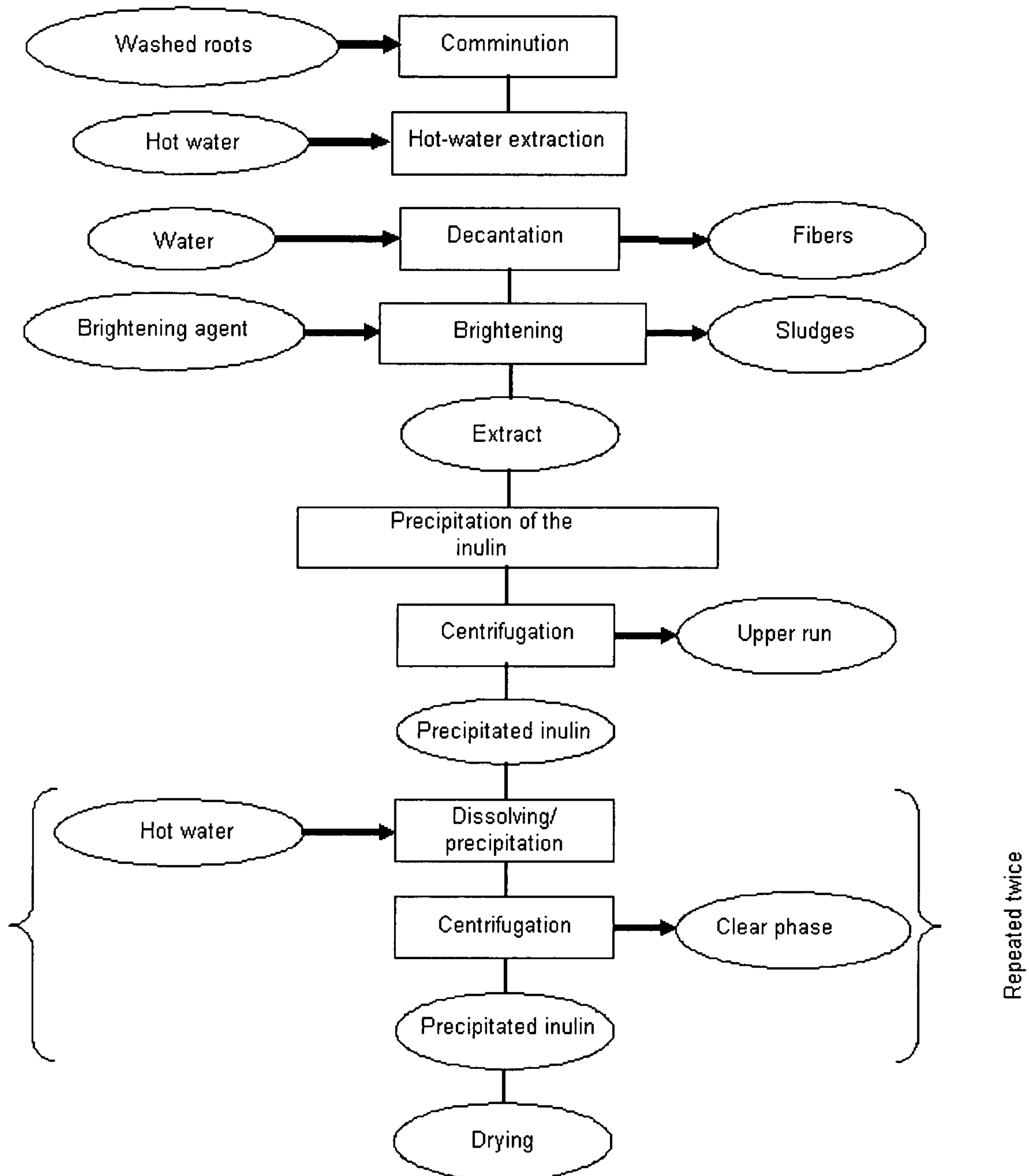
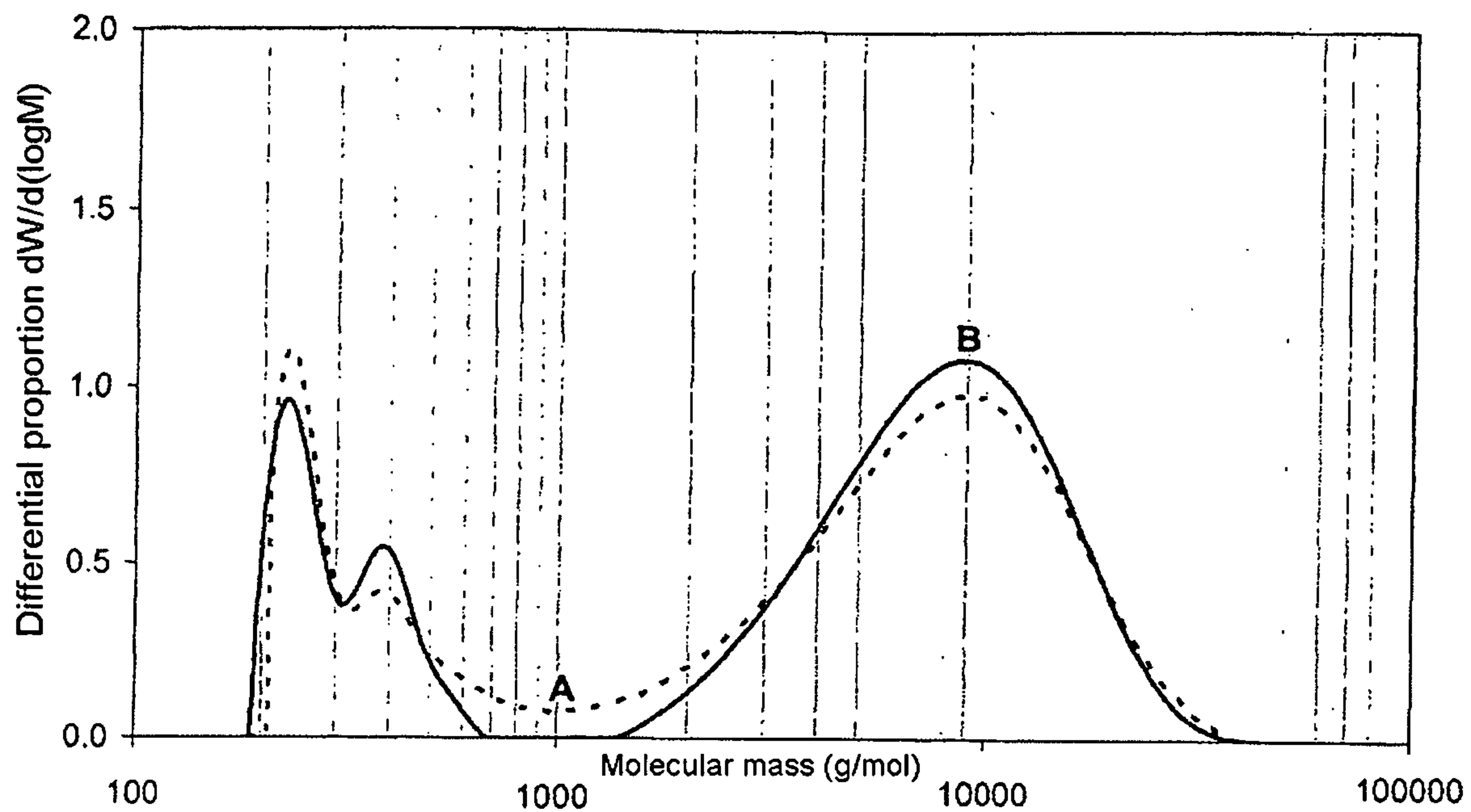


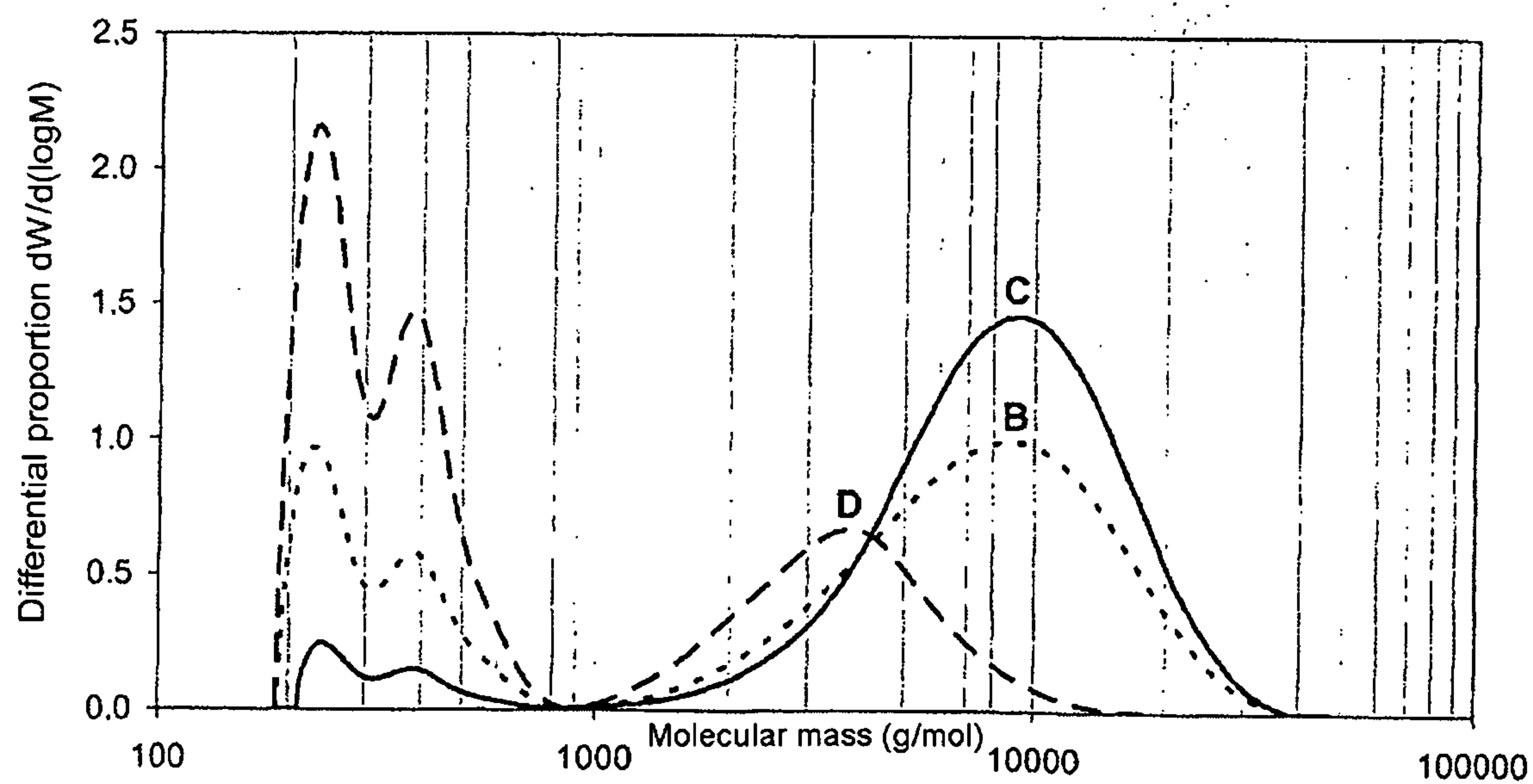
Figure 2:



A = washed roots

B = Extract after not extraction

Figure 3:



B = Extract

C = Precipitated inulin

D = Upper run of the inulin precipitation

Figure 4:

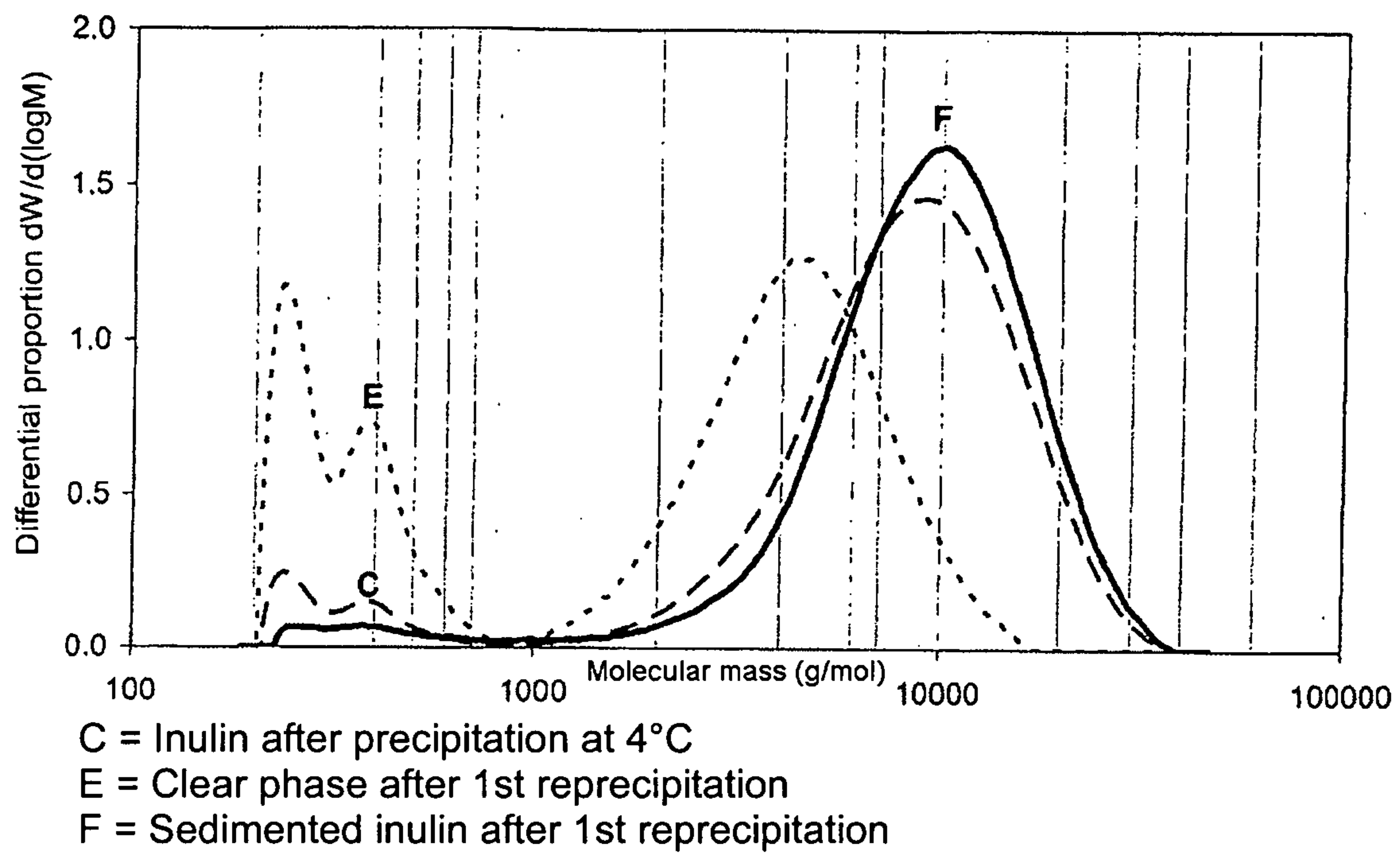


Figure 5:

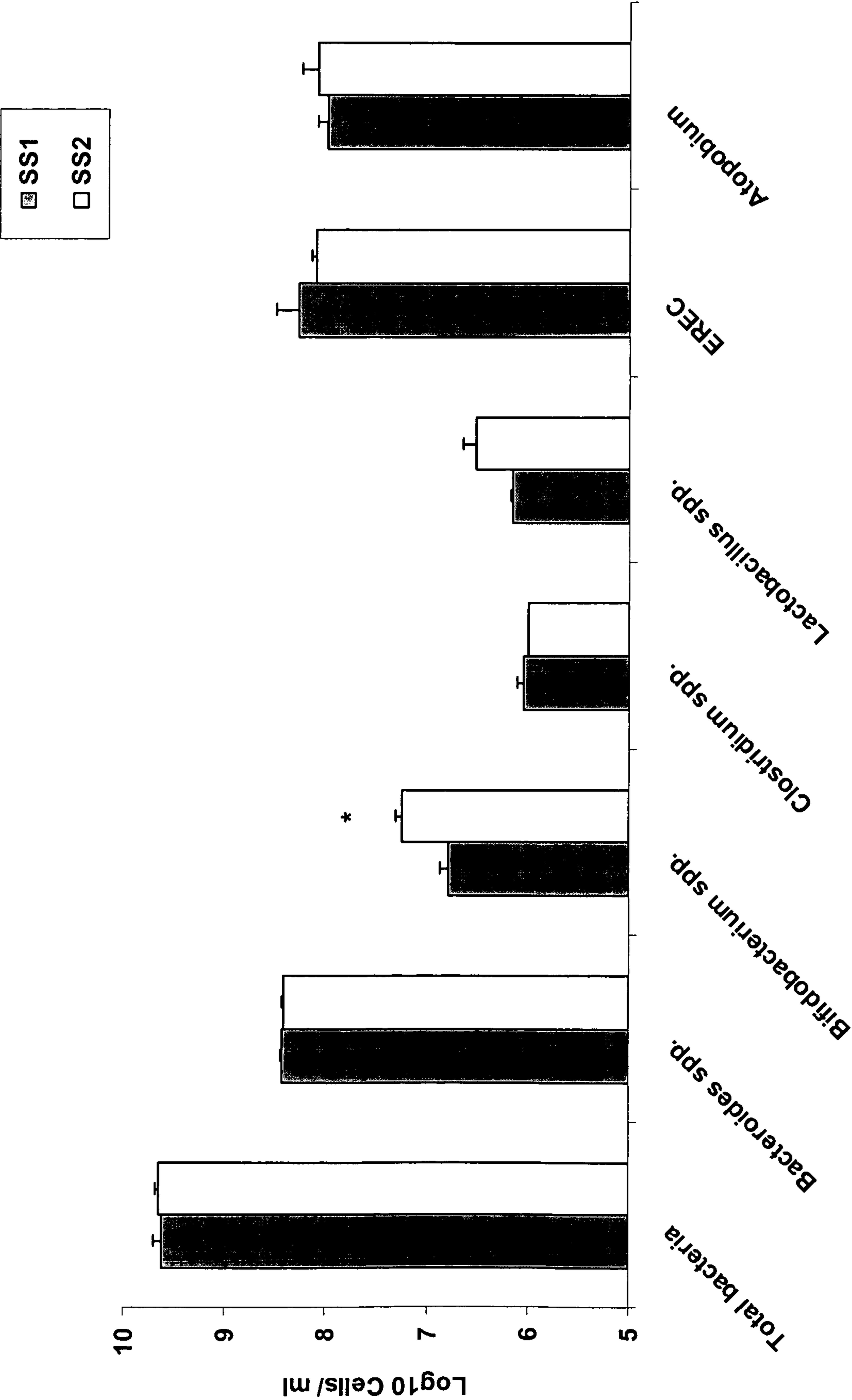


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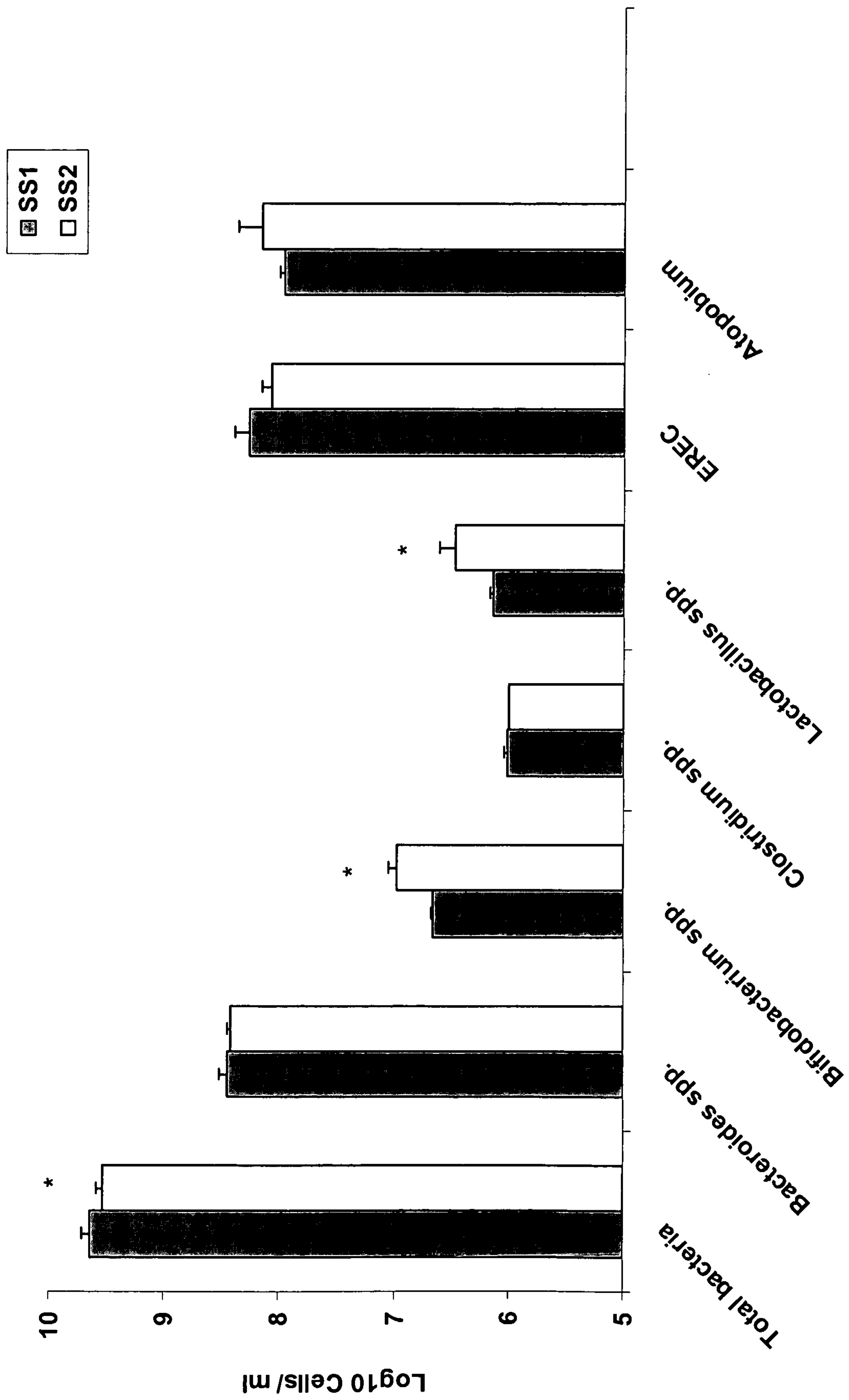


Figure 7:

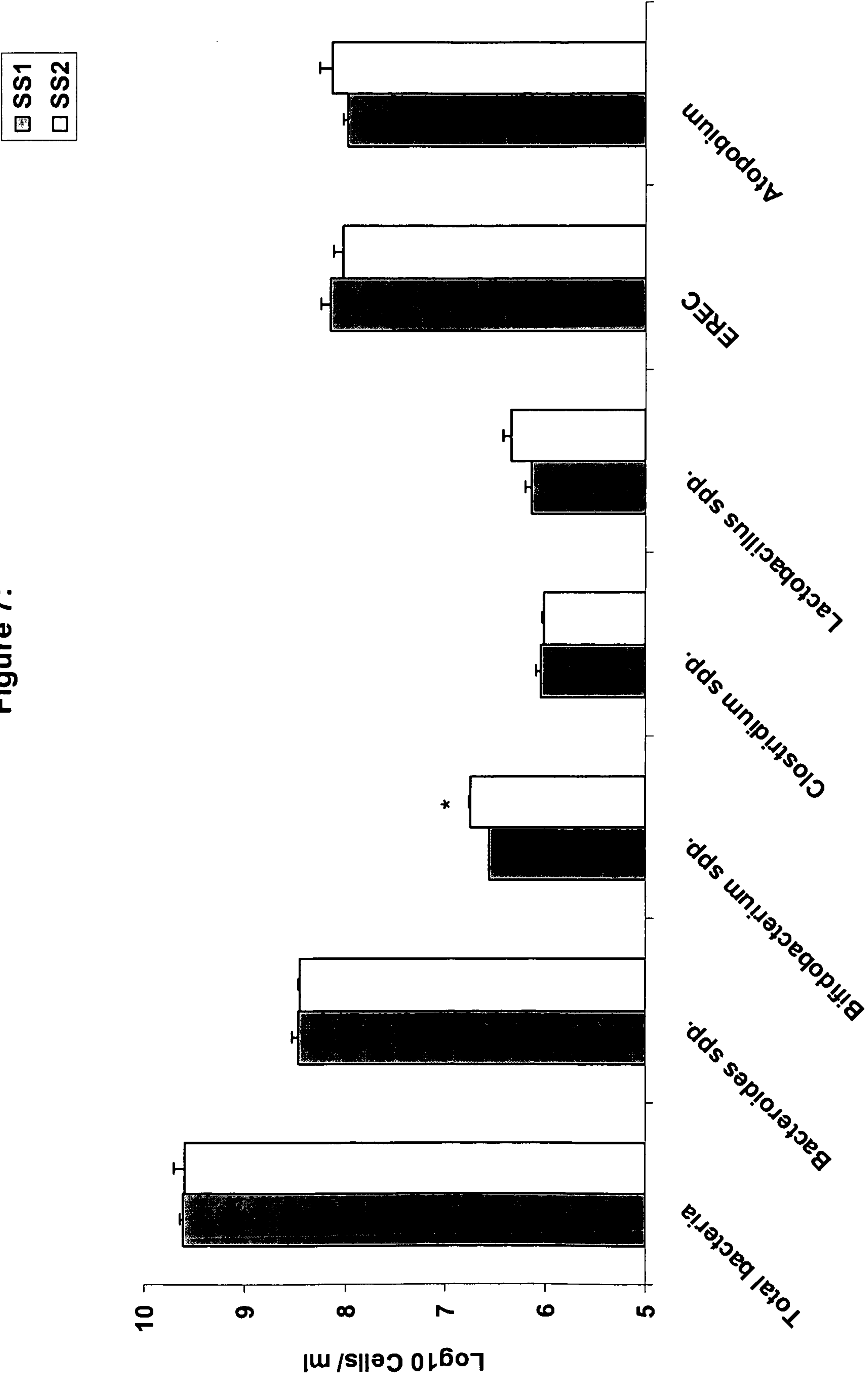
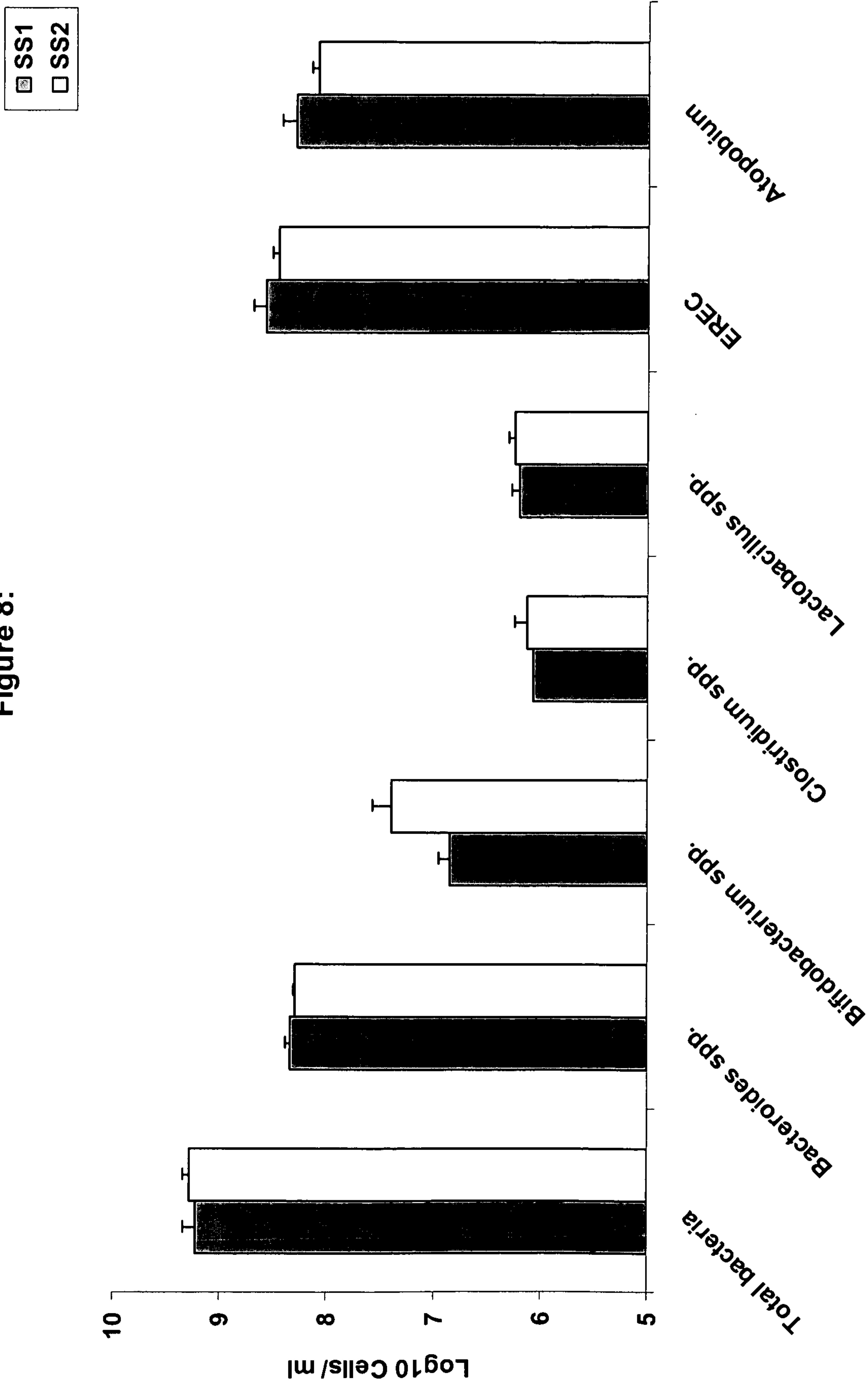


Figure 8:



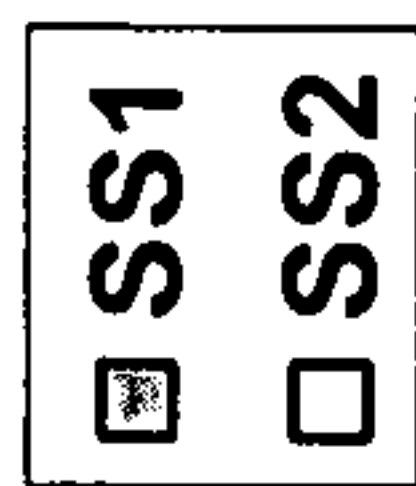


Figure 9:

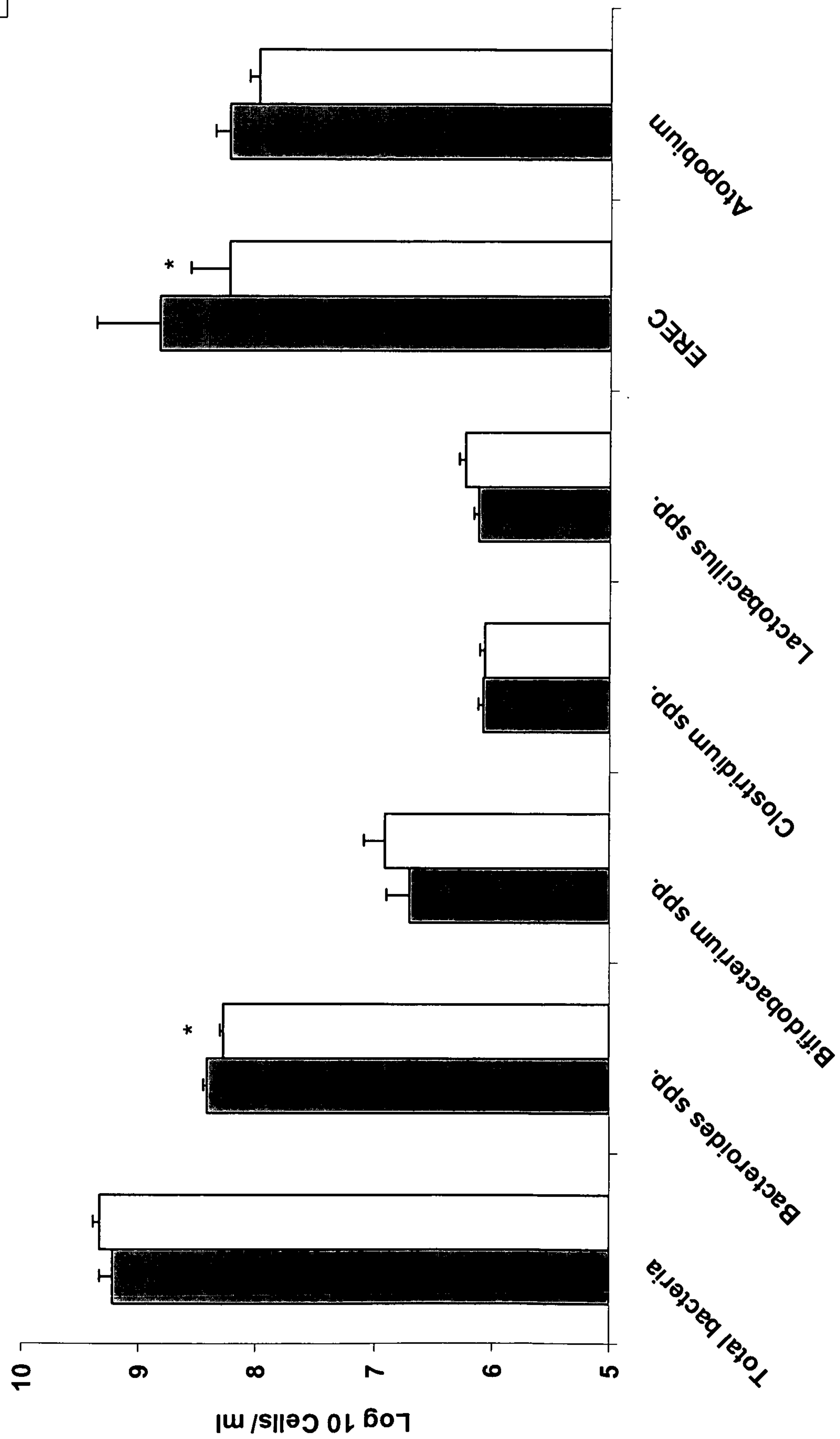


Figure 10:

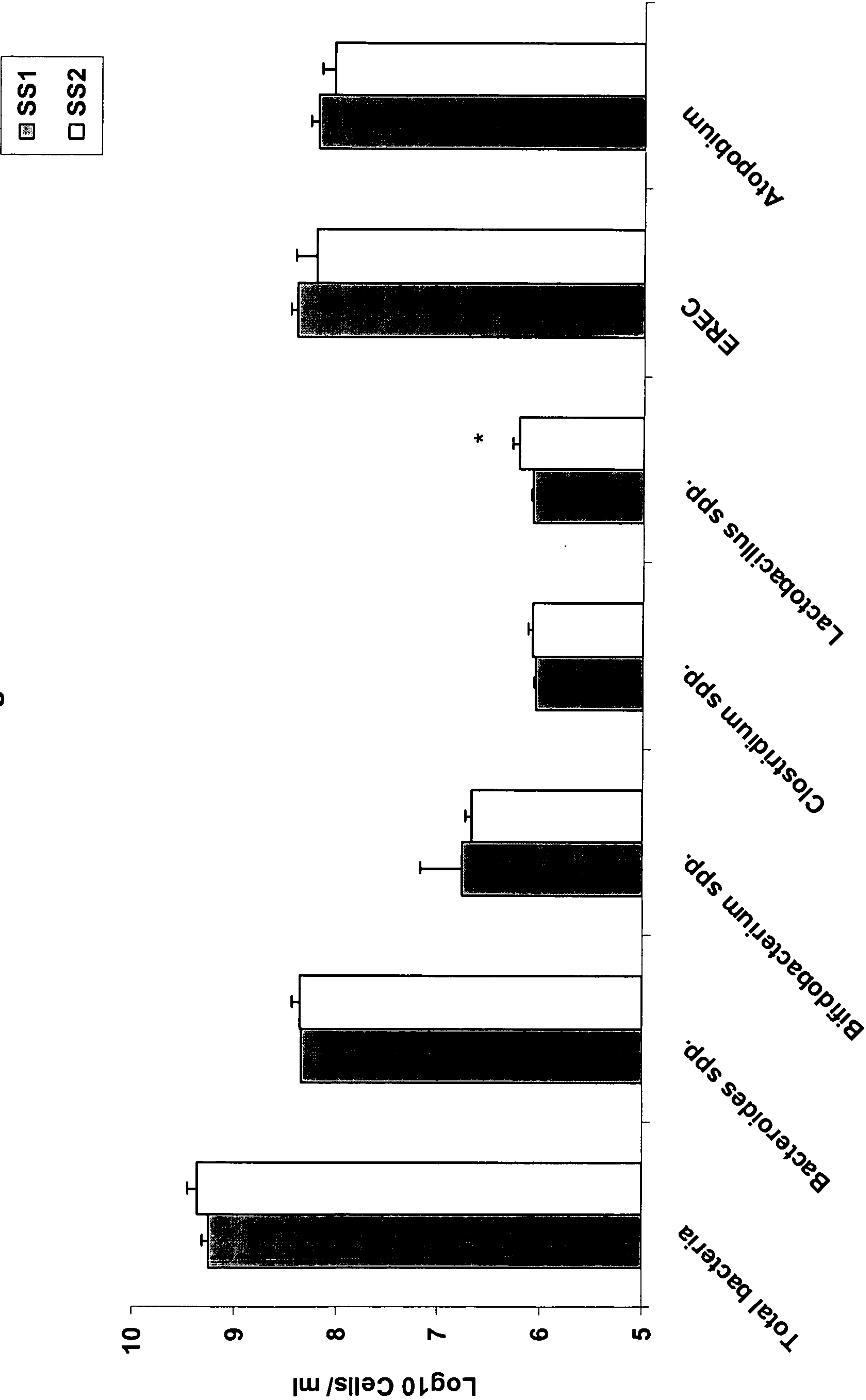


Figure 11:

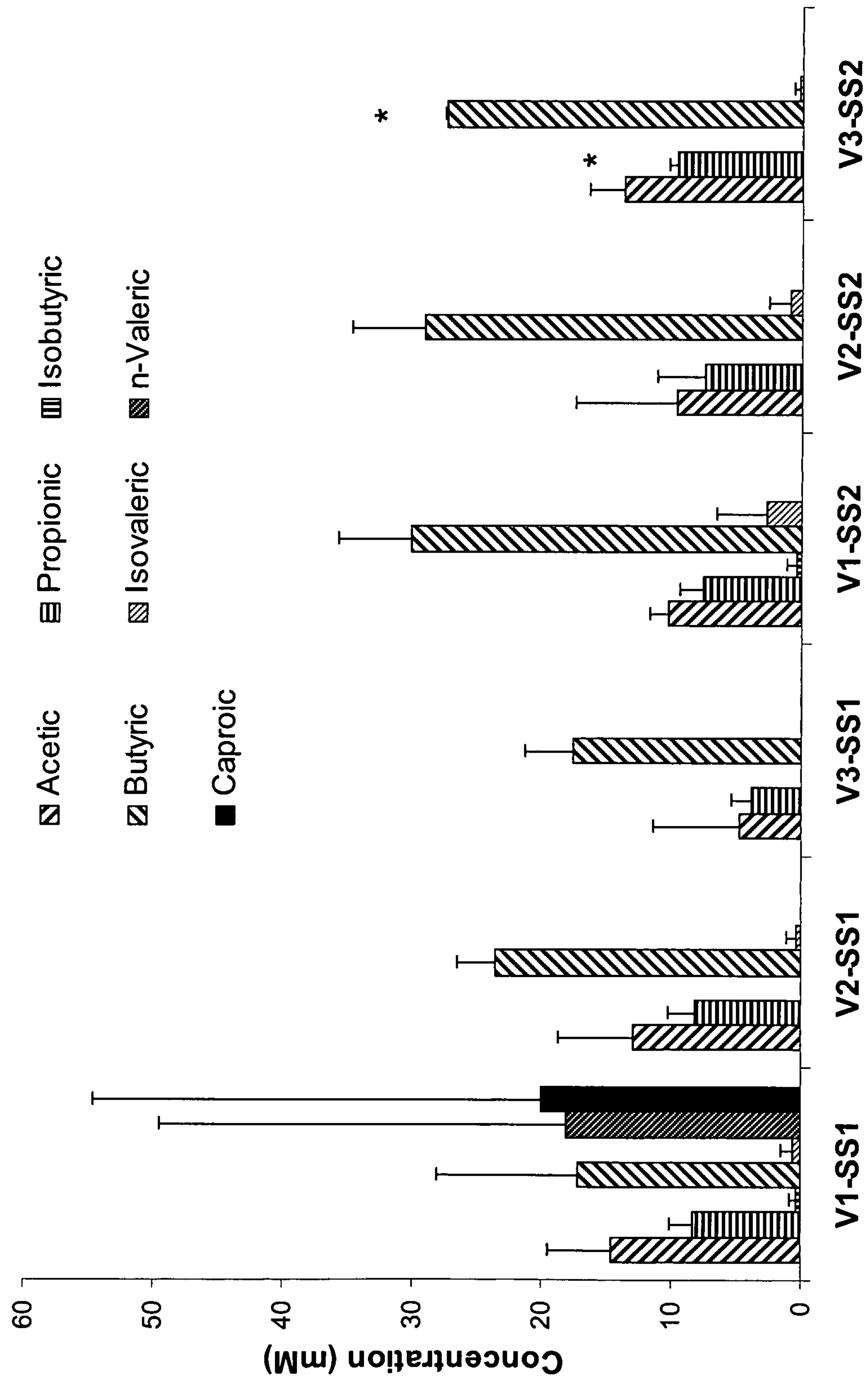


Figure 12:

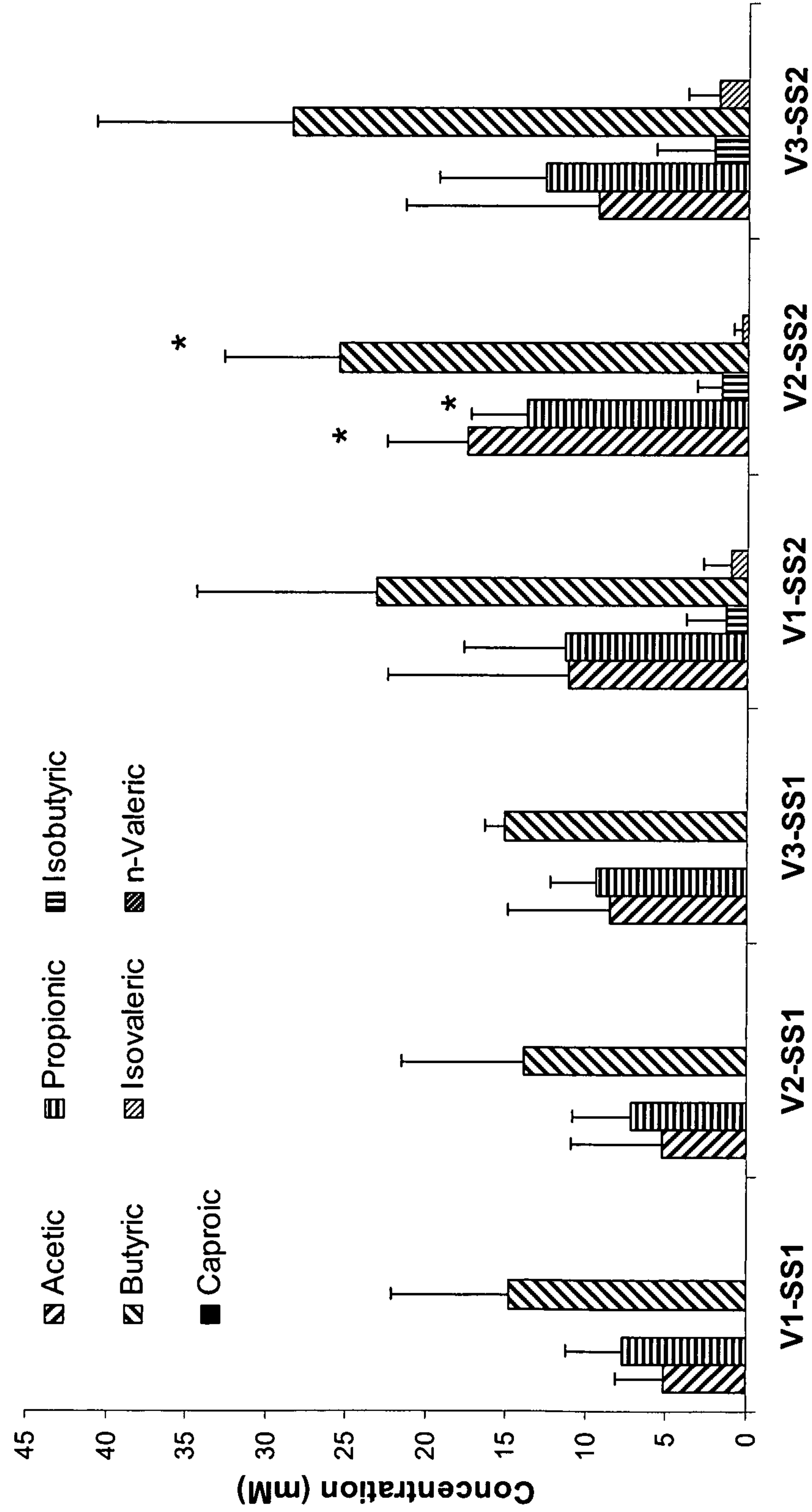


Figure 13:

