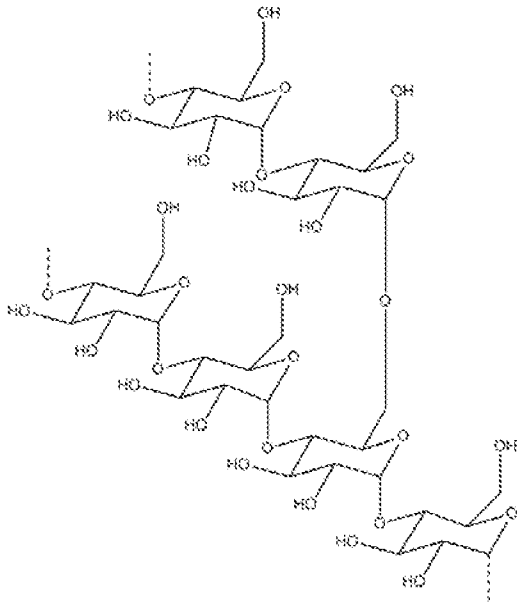
The term “dextrin” refers to a dietary fibre that is a D-glucose polymer with a-1 ,4 or a-1,6 glycosidic bonds. Dextrin can be cyclic ie a cyclodextrin. Examples include amylodextrin and maltodextrin. Maltodextrin is typically a mixture of chains that vary from 3 to 17 glucose units long. The molecular weight can be for example 9,000 to 155,000 g/mol.

The term “digestive resistant dextrin derivatives” refers to a dextrin modified to resist digestion. Examples include polydextrose, resistant glucan and resistant maltodextrin. Fibersol-2 is a commercial product from Archer Daniels Midland Company that is digestion resistant maltodextrin. An example structure is:



The term “beet fibre” or “sugar beet fibre” refers to fibre from the sugar beet plant. The fibre may be sourced from the waste stream produced from extraction of sugar from sugarbeets. Sugar beet fibre contains hemicelluloses (22-32 %), pectins (22-29 %), cellulose (19-28 %), protein (5 %), ash (3 %) and moisture (7 %). Both soluble and insoluble polysaccharides are present in a roughly 2:1 ratio. The lignin content is low and considerably less than the lignosulphate content of sugar cane fibre.

The term “lignin” refers to cross-linked phenolic polymers with molecular masses in excess of 10,000 Da.

The term “hemicellulose” refers to a branched polysaccharide of about 500-3,000 sugar units. Examples include xylan, glucuronoxylan, arabinoxylan, glucomannan, and xyloglucan. Sugar monomers in hemicellulose can include glucose, xylose, mannose, galactose, rhamnose, and arabinose.