

Title: A process for preparation of a beverage concentrate based on fructooligosaccharides

Abstract:

The present invention relates to a process for preparation of a beverage concentrate based on fructooligosaccharides. The product in particular is prepared by the reaction of extracellular fructosyl transferase (FTase) enzyme obtained from *Aspergillus oryzae* CFR 202 with 60 % sucrose and added Flavours. With ever increasing demand for soft beverages and fruit based beverages, both carbonated and still are available in the market in plenty. India offers itself a potential market for these products. The soft beverages are generally aerated or carbonated and offer themselves for quenching thirst and also as a source of energy. Fructooligosaccharides are functional food ingredients that have the potential to improve the flavor and physicochemical characteristics of food. They possess properties beneficial to human health, including non-cariogenicity, low calorific value and the ability to stimulate the growth of beneficial bacteria in the colon. Major uses are in beverages, infant milk powders, confectionery, bakery products, yoghurts and dairy desserts. There are a few reports pointing towards the application of fructooligosaccharides as an alternative sweetener for diabetic applications. This is possible, as fructooligosaccharides does not invoke insulin metabolism in diabetics. No reports are available, wherein enzymatic reactions have been carried out to develop a nutraceutical beverage based on fructooligosaccharides.