

Inulin-Type Fructans: Functional Food Ingredients (Modern Nutrition)

By Marcel Roberfroid

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New inulin-type fructans: functional food

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Functional foods: concepts and application to

Functional foods: concepts and application to inulin and oligofructose Marcel B. Roberfroid* Universite Catholique de Louvain, Brussels, Belgium

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Fructooligosaccharides: fructans, inulins, levans

(see Food tables Fructooligosaccharides: Fructans, the following inulin are thus functional food ingredients that are eligible

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