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Giesfeldt et al.

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[54] **PROCESS FOR PRODUCING A HIGH TOTAL DIETARY CORN FIBER**

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[58] **Field of Search** 426/481, 482; 127/67, 127/69; 241/7, 9, 12

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[57] **ABSTRACT**

A process for producing corn fiber having a high total dietary fiber content. A dilute aqueous slurry of the corn fiber obtained from the corn wet-millng process is separated by means of a hydroclone to give a fiber fraction of enhanced total dietary fiber content. This fiber fraction may then be passed into a centrifual paddle screen to give a product of even higher total dietary fiber content.

5 Claims, No Drawings