

# United States Patent [19]

Sharma

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[54] DIETARY FIBER COMPOSITION AND PROCESS OF MANUFACTURE

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[58] Field of Search ..... 426/93, 96, 104, 302, 426/804

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[57] **ABSTRACT**

A dietary fiber composition is prepared by coating an insoluble fiber with a soluble fiber. The insoluble fiber is preferably derived from cereal bran by enzymatically and chemically purifying the bran. The soluble fiber is preferably pectin or an alginate. The dietary fiber composition can be used to prepare low calorie, high fiber content dietary food products.

The process of preparing the dietary food composition and the food products made therefrom is also disclosed.

**15 Claims, 1 Drawing Figure**