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(54) **SOLUBLE ROASTED CHICORY HAVING HIGH INULIN CONTENT**

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See application file for complete search history.

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(57) **ABSTRACT**

The soluble roasted natural chicory in powder form with a high content of inulin and fructo oligosaccharides (FOS) about from 50% to 60% by weight relative to the dry matter. Its color index as measured by the absorbance of a 1% solution at 500 nm lies in the range 0.4 to 0.7. In addition, its combined content of fructose plus glucose is greater than 5%, preferably lying in the range 7% to 9% by weight relative to the dry matter.

2 Claims, No Drawings