



Synthesis Of Oligosaccharides As Prebiotics From Simple Sugars And Polysaccharides In Concentrated Acids

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The Invention

UW Madison researchers provide herein methods for preparing a product including predominantly prebiotic oligosaccharides by non-enzymatic methods of glycosylation of monosaccharides, disaccharides, and/or polysaccharides. The methods may include mixing one or more types of monosaccharides, disaccharides, and/or polysaccharides with an effective amount of a dehydrating acid at a temperature sufficient to form a product including predominantly prebiotic oligosaccharides.

Key Benefits

- Efficient conversion to oligosaccharide prebiotics
- Eliminates need for expensive acidic metal complexes
- Runs under mild conditions (<100 C and low pressure)

Additional Information

For More Information About the Inventors

- [Xuejun Pan](#)

Tech Fields

- [Animals, Agriculture & Food : Food ingredients & additives](#)

For current licensing status, please contact Emily Bauer at emily@warf.org or 608-960-9842