The Ingredient Wheat Aleurone the most valuable fraction from the outer layer of the wheat kernel [a]

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Introduction

The wheat aleurone ingredient respectively the wheat aleurone layer is the most promising fraction from the outer layer of the grain with its unique benefits as described within the European HealthGrain project. [a]

The valuable dietary fibre, mainly the arabinoxylans from the wheat aleurone cell wall, shows during fermentation increased production of butyrate. The ingredient has a high antioxidant capacity.

The BUHLER process breakthrough enables recovery of the valuable aleurone cells from wheat bran to yield a light coloured, free-flowing powder. This innovative process, specifically the electrostatic separation of the aleurone cells from the outer layers of the bran, leads to a high purity wheat aleurone ingredient. [1]

A method was developed within the European HealthGrain project to determine the purity of the wheat aleurone fractions. [2] The wheat aleurone ingredient can be applied in different food concepts like biscuits, extruded products, bars, pizza and powdered drinks.

Process / Technology

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REFERENCES


(a) Project HEALTHGRAIN (FOOD-CT-2005-514008).