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Highlights

1. *Aureobasidium pullulans* was used to produce fructo-oligosaccharides (FOS) mixtures
2. *Saccharomyces cerevisiae* ferments the residual sugars present in those FOS mixtures
3. Co-culture and two-step fermentations were used to produce enriched FOS samples
4. Two-step fermentations provided the highest yield ($0.63 \text{ g}_{\text{FOS}} \cdot \text{g}_{\text{Sucrose}}^{-1}$) and purity (81.8%) of FOS
5. Residual sucrose was greatly reduced favouring the following FOS purification steps

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