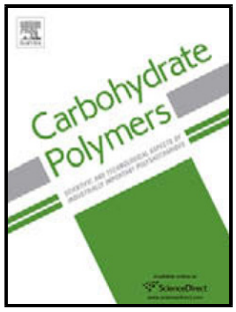

Title: Strategies for the Production of High-content Fructo-oligosaccharides through the removal of small saccharides by Co-culture or Successive Fermentation with Yeast

Author: C. Nobre C.C. Castro A.-L. Hantson J.A. Teixeira G. De Weireld L.R. Rodrigues

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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 $g_{FOS}.g_{Sucrose}^{-1}$) and purity (81.8%) of FOS
5. Residual sucrose was greatly reduced favouring the following FOS purification steps