

Title            Enzymatic production of a soluble-fibre hydrolyzate from carrot pomace and its sugar composition  
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### **Abstract**

This study was conducted to determine the sugar composition of soluble dietary fibre from carrot pomace, a by-product from the carrot juice processing industry. Carrot pomace was treated with a mixture of 1% NaOH and 2% acetic acid, and the pretreated sample was hydrolyzed by edible snails crude enzyme. The supernatant portion was then treated with 85% ethanol and separated into alcohol-soluble dietary fibre (ASDF) and alcohol-insoluble dietary fibre (AIDF). AIDF increased from an initial value of 3.3 g/100 g to 41.7 g/100 g carrot pomace after 96 h of reaction. The AIDF contained rhamnose, arabinose, mannose, galactose, glucose and a small amount of xylose. Monosaccharides (glucose, fructose, galactose, arabinose), cellooligosaccharides (cellopentaose, cellotetraose, cellotriose, cellobiose), and galactooligosaccharides (galactotetraose, galactotriose) were detected in the ASDF.