

## *In situ* production of xylooligosaccharides by *Aspergillus tubingensis* from corn cob



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Xylooligosaccharides (XOS) are prebiotic, functional food ingredients, with biological benefits such as immunomodulatory and anti-inflammatory properties, anticancer and antioxidant activity. Fermentation of lignocellulosic material to obtain XOS is a promising alternative to the classical methods (pre-treatment, enzymatic, chemical and/or auto-hydrolytic methods). Xylan rich



## Antioxidant potential of XOS

DPPH assay









- prebiotics

- functional food ingredients.

TLC and HPLC

analysis of XOS

Advantages of *in situ* XOS production include bypassing the extraction and purification of xylan and enzymes, environmental and economical sustainability. The antioxidative potential XOS exhibit classifies them as functional food ingredients.

