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Abbreviations and Symbols

D	= dilution rate
DAPI	= 4', 6-diamidino-2-phenylindole
DDase	= dextran dextrinase
DE	= dextrose equivalent
DP	= degree of polymerization
F	= flow rate
FCM	= flow cytometry
FISH	= fluorescent <i>in situ</i> hybridization
FOS	= fructo-oligosaccharide
Fru	= fructose
F6PPK	= fructose-6-phosphate phosphoketolase
Gal	= galactose
GC-MS	= gas chromatography-mass spectrometry
GEOS	= gentio-oligosaccharide
GI	= gastrointestinal tract
Glu	= glucose
GYC	= glucose yeast chalk
GY	= glucose yeast
HFA	= human flora associated
HPSEC	= high performance size exclusion chromatography
HPLC	= high performance liquid chromatography
IBS	= irritate bowel syndrome
IMO	= isomalto-oligosaccharide
IMO2	= disaccharide fraction of isomalto-900
IMO3	= trisaccharide fraction of isomalto-900
IMO 900	= isomalto-900, the commercial isomalto-oligosaccharide preparation
LAB	= lactic acid bacteria

LS = lactosucrose

Abbreviations and Symbols (Continued)

MW	= molecular weight
MWCO	= molecular weight cut off
NDO	= non digestible oligosaccharide
NMR	= nuclear magnetic resonance
NSP	= non-starch polysaccharide
PCR-DGGE/TGGE	= polymerase chain reaction-denaturing gradient gel electrophoresis/ temperature gradient gel electrophoresis
RS	= resistant starch
RSM	= response surface methodology
SCFA	= short chain fatty acid
SDS-PAGE	= sodium dodesylsulphate-polyacrylamide gel electrophoresis
SOS	= soybean oligosaccharide
TD	= transgalactosylated disaccharide
TLC	= thin layer chromatography
TOS	= transgalacto-oligosaccharide
UF	= ultrafiltration
V	= volume of vessel
VCR	= volume concentration ratio
V1	= vessel 1
VLDL	= very low density lipoprotein
XOS	= xylo-oligosaccharide
μ	= specific growth rate