Claims

1. A tea-based beverage comprising probiotics, wherein the probiotics has a live probiotic cell count of ≥ 6.0 log CFU/mL, wherein the probiotics comprises a probiotic bacteria and a probiotic *Saccharomyces* yeast, and wherein the probiotics comprised in the beverage has a live probiotic cell count of ≥ 6.0 log CFU/mL after 3 months of storage.

2. The beverage according to claim 1, wherein the probiotics has a live probiotic cell count of ≥ 7.0 log CFU/mL.

3. The beverage according to any preceding claim, wherein the beverage is a fermented beverage.

4. The beverage according to any preceding claim, wherein the probiotic bacteria comprises: probiotic lactic acid bacteria, bifidobacteria, or a combination thereof.

5. The beverage according to claim 4, wherein the probiotic lactic acid bacteria is selected from the group comprising: *Lactobacillus (Lb.) plantarum*, *Lactobacillus (Lb.) acidophilus*, *Lactobacillus (Lb.) gasseri*, *Lactobacillus (Lb.) fermentum*, *Lactobacillus (Lb.) rhamnosus*, *Lactobacillus (Lb.) paracasei*, or a combination thereof.

6. The beverage according to claim 1, wherein the probiotic *Saccharomyces* yeast is selected from the group comprising: *Saccharomyces (S.) boulardii*, *Saccharomyces (S.) cerevisiae*, or a combination thereof.

7. The beverage according to claim 1, wherein the probiotics comprises: *Lactobacillus (Lb.) plantarum*, *Lactobacillus (Lb.) acidophilus*, *Lactobacillus (Lb.) gasseri*, *Lactobacillus (Lb.) fermentum*, *Lactobacillus (Lb.) rhamnosus*, *Lactobacillus (Lb.) paracasei*, *Bifidobacterium (B.) lactis*, *Saccharomyces (S.) boulardii*, *Saccharomyces (S.) cerevisiae*, or a combination thereof.

8. The beverage according to any preceding claim, wherein the beverage further comprises an additive.

9. The beverage according to claim 8, wherein the additive is selected from: a sweetener, a stabilizer, a flavouring, or a combination thereof.

10. A method of preparing a tea-based beverage comprising probiotics having a live cell count of ≥ 6.0 log CFU/mL, wherein the probiotics comprised in the beverage has a live probiotic cell count of ≥ 6.0 log CFU/mL after 3 months of storage, the method comprising:

- mixing tea infusion with sugar to form a mixture;
- adding probiotics to the mixture to form an inoculated mixture, wherein the probiotics comprises a probiotic bacteria and a probiotic *Saccharomyces* yeast; and
- fermenting the inoculated mixture for a pre-determined period of time to form the beverage.

11. The method according to claim 10, wherein the beverage has a live cell count of ≥ 7.0 log CFU/mL.

12. The method according to claim 10 or 11, wherein the sugar is present in the mixture at a concentration of 0.01-10% w/v based on the total volume of the mixture.

13. The method according to any of claims 10 to 12, wherein the mixture further comprises yeast extract.

14. The method according to claim 13, wherein the yeast extract comprised in the mixture is present at a concentration of 0.01-5.0% w/v based on total volume of the mixture.

15. The method according to any of claims 10 to 14, wherein the probiotic bacteria comprises: probiotic lactic acid bacteria, bifidobacteria, or a combination thereof.

16. The method according to claim 15, wherein the probiotic lactic acid bacteria is selected from the group comprising: *Lactobacillus (Lb.) plantarum*, *Lactobacillus (Lb.) acidophilus*, *Lactobacillus (Lb.) gasseri*, *Lactobacillus (Lb.) fermentum*, *Lactobacillus (Lb.) rhamnosus*, *Lactobacillus (Lb.) paracasei*, or a combination thereof.

17. The method according to claim 10, wherein the *Saccharomyces* yeast is selected from the group comprising: *Saccharomyces (S.) boulardii*, *Saccharomyces (S.) cerevisiae*, or a combination thereof.

18. The method according to claim 10, wherein the probiotics comprises: *Lactobacillus (Lb.) plantarum*, *Lactobacillus (Lb.) acidophilus*, *Lactobacillus (Lb.) gasseri*, *Lactobacillus (Lb.) fermentum*, *Lactobacillus (Lb.) rhamnosus*, *Lactobacillus (Lb.) paracasei*, *Bifidobacterium (B.) lactis*, *Saccharomyces (S.) boulardii*, *Saccharomyces (S.) cerevisiae*, or a combination thereof.

19. The method according to any of claims 10 to 18, wherein the adding comprises adding probiotics to obtain an initial probiotic live count of 5-7 log CFU/mL.

20. The method according to any of claims 10 to 19, wherein the pre-determined period of time is 4-100 hours.

21. The method according to any of claims 10 to 20, wherein the fermenting is at a temperature of 15-45°C.

22. The method according to any of claims 10 to 21, further comprising heating the mixture prior to the adding probiotics.