CLAIMS

1. A method for making a flavour modifying ingredient, the method comprising subjecting a dietary fibre to ~~enzymatic hydrolysis or~~ fermentation and does not comprise subjecting the dietary fibre to enzymatic hydrolysis ~~or enzymatic hydrolysis and fermentation,~~ wherein the the fermentation uses ~~one or~~ more than one lactic acid bacteria selected from the group consisting of *Lactobacillus plantarum*, *Lactobacillus casei*, *Lactobacillus brevis*, *Lactobacillus helveticus*, *L. delbruckeii ssp. bulgaricus*, *Streptococcus thermophiles*, *Lactobacillus acidophilus* and/or *Bifidobacterium*.
2. The method of claim 1, wherein the dietary fibre is isolated dietary fibre.
3. The method of claim 1 or 2, wherein the dietary fibre is an aqueous slurry of dietary fibre.
4. The method of any preceding claim, wherein the dietary fibre is a cereal fibre (e.g. oat fibre), a vegetable fibre (e.g. pea fibre), or a fruit fibre (e.g. citrus fruit fibre, apple fibre, blueberry fibre, cranberry fibre, grape fibre).

~~5. The method of any preceding claim, wherein the enzymatic hydrolysis uses one or more enzymes selected from carbohydrases and proteolytic enzymes.~~

~~6. The method of any preceding claim, wherein the enzymatic hydrolysis uses at least one or more enzymes selected from cellulases, pectinases, and other carbohydrases.~~

~~7. The method of any preceding claim, wherein the enzymatic hydrolysis is performed at a temperature ranging from about 25ºC to about 60ºC.~~

~~8. The method of any preceding claim, wherein the enzymatic hydrolysis takes place for a period of time ranging from about 1 hour to about 48 hours.~~

~~9.~~5. The method of any preceding claim, wherein the fermentation is performed at a temperature ranging from ~~about~~ 20ºC to ~~about~~ 45ºC.

~~10.~~6. The method of any preceding claim, wherein the fermentation takes place for a period of time ranging from ~~about~~ 1 day to ~~about~~ 10 days.

~~11. The method of any preceding claim wherein the enzymatic hydrolysis occurs before and/or simultaneously with the fermentation.~~

~~12. The method of any one of claims 1 to 11, wherein the method comprises subjecting a dietary fibre to enzymatic hydrolysis and does not comprise subjecting the dietary fibre to fermentation.~~

~~13. The method of any one of claims 1 to 11, wherein the method comprises subjecting a dietary fibre to fermentation and does not comprise subjecting the dietary fibre to enzymatic hydrolysis.~~

~~14.~~7. The method of any preceding claim, wherein the method comprises heating the dietary fibre to a temperature equal to or greater than ~~about~~ 75ºC prior to the ~~enzymatic hydrolysis and/or~~ fermentation.

~~15.~~8. The method of any preceding claim, wherein the method further comprises deactivating the ~~enzyme and/or~~ the fermentation microorganism following the ~~enzymatic hydrolysis and/or~~ fermentation.

~~16.~~9. The method of any preceding claim, wherein the method further comprises spray-drying the flavour modifying ingredient.

~~17.~~10. A flavour modifying ingredient obtainable by and/or obtained by the method of any of claims 1 to 9~~16~~.

~~18.~~11. A flavour composition for food products comprising the flavour modifying ingredient of claim 10~~7~~.

~~19.~~12. A food product comprising the flavour modifying ingredient of claim 10~~7~~.

~~20.~~13. The food product of claim 12~~9~~, wherein the food product is a dairy product or a dairy alternative product or a beverage or a savoury food.

~~21.~~14. Use of a flavour modifying ingredient of claim 10~~7~~ to improve the mouthfeel of a food product.

~~22.~~15. Use of a flavour modifying ingredient of claim 10~~7~~ to mask off-notes of a food product.

~~23.~~16. Use of a flavour modifying ingredient of claim 10~~7~~ to improve the sweetness of a food product.

~~24.~~17. Use of a flavour modifying ingredient of claim 10~~7~~ as a prebiotic.