CLAIMS

1. A method of producing thioesters comprising contacting at least one thioesterase enzyme comprising the amino acid sequence disclosed in SEQ.ID. No. 6 or an amino acid sequence having at least 74%, 80%, 90% or 95% or greater sequence identity to the amino acid sequence of SEQ.ID. No. 6, and/or at least host cells comprising the nucleotide sequence of SEQ.ID. No. 5 or a nucleotide sequence having at least 75%, 80%, 90% or 95% or greater sequence identity to the nucleotide sequence of SEQ.ID. No. 5 with at least one suitable substrate comprising a C1-C8 SCFA-CoA, incubating the mixture, isolating the crude product containing the thioester and, purifying the crude product to obtain only the thioester.

2. Use of a kit for producing thioesters according to claim 1 comprising at least one thioesterase enzyme comprising the amino acid sequence of SEQ ID. No. 6 or an amino acid sequence having at least 74%, 80%, 90% or 95% or greater sequence identity to the amino acid sequence of SEQ.ID. No. 6 and/or at least host cells comprising at least the nucleotide sequence of SEQ.ID. No. 5 or a nucleotide sequence having at least 75%, 80%, 90% or 95% or greater sequence identity to the nucleotide sequence of SEQ.ID. No. 5 and at least one suitable substrate comprising a C1-C8 SCFA-CoA.

3. A method of flavouring cheese comprising adding to a cheese during its manufacture process at least one thioesterase enzyme comprising the amino acid sequence of SEQ.ID. No. 6 or an amino acid sequence having at least 74%, 80%, 90% or 95% or greater sequence identity to the amino acid sequence of SEQ.ID. No. 6, and/or at least host cells comprising the nucleotide sequence of SEQ.ID. No. 5 or a nucleotide sequence having at least 75%, 80%, 90% or 95% or greater sequence identity to the nucleotide sequence of SEQ.ID. No. 5 wherein the thioesterase enzyme is contacted with at least one suitable substrate comprising a C1-C8 SCFA-CoA.

4. The method of claim 3, wherein the thioesterase enzyme(s) and/or host cell(s) are added as part of a starter culture.

5. Use of a flavoured cheese product or a cheese flavoured product obtainable by or produced by the method of claims 3 or 4 in a consumable product.

6. Use of SEQ.ID. No. 5 or a nucleotide sequence having at least 75%, 80%, 90% or 95% or greater sequence identity to the nucleotide sequence of SEQ.ID. No.5 as marker in a method of screening for organisms capable of producing the thioesters encoded by said nucleotides sequence wherein the thioesterase enzyme is contacted with at least one suitable substrate comprising a C1-C8 SCFA-CoA.

7. Use of a composition comprising a thioester obtained by or produced by the method of claim 1 in a flavoured cheese product or a cheese flavoured product.

8. Use of a consumable product comprising a thioester obtained by or produced by the method of claim 1 which provides an authentic cheese flavor with good flavor impact.

9. Use of a consumable product according to claim 8, wherein the consumable product is selected from the group consisting of: a cheese flavoured product or flavoured cheese product.