Claims

1. A method of preparing a bread-based beverage comprising probiotics having a live cell count of ≥ 5.0 log CFU/mL, the method comprising:
   - mixing bread with water to form a mixture;
   - adding probiotics to the mixture to form an inoculated mixture; and
   - fermenting the inoculated mixture to form the beverage,

   wherein after 6 weeks of storage, the probiotics comprised in the beverage has a live probiotic cell count of ≥ 5.0 log CFU/mL, and

   wherein the probiotics comprises: *Lactobacillus rhamnosus GG, Saccharomyces cerevisiae CNCM I-3856*, or a combination thereof.

2. The method according to claim 1, wherein the method is a zero-waste method.

3. The method according to claim 1 or 2, wherein the mixing comprises homogenising the mixture.

4. The method according to any of claims 1 to 3, wherein concentration of bread in the mixture is 0.5-10.0 wt% based on total solid content of the mixture.

5. The method according to any of claims 1 to 4, wherein the bread has moisture content of 30-45 wt%.

6. The method according to any of claims 1 to 5, wherein the adding comprises adding probiotics to obtain an initial probiotic live count of at least 1 log CFU/mL.

7. The method according to any of claims 1 to 6, wherein the fermenting is for a pre-determined period of time of 4-96 hours.

8. The method according to any of claims 1 to 7, wherein the fermenting is at a predetermined temperature of 15-45°C.

9. The method according to any of claims 1 to 8, further comprising adding an additive to the mixture.

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

11. The method according to any of claims 1 to 10, further comprising heat-treating the mixture prior to the adding probiotics.

12. The method according to claim 11, further comprising cooling the mixture following the heat treating and prior to the adding probiotics.