Claims

1. A coffee-based beverage comprising probiotics, wherein the probiotics has a live probiotic cell count of ≥ 6.0 log CFU/mL, wherein the beverage is a fermented probiotic beverage.

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 claim 1 or 2, wherein after 3 months of storage, the probiotics comprised in the beverage has a live probiotic cell count of ≥ 6.0 log CFU/mL.

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

5. The beverage according to any preceding claim, wherein the probiotics comprises: lactic acid bacteria, bifidobacteria, *Saccharomyces* yeast, non-*Saccharomyces* yeast, or a combination thereof.

6. The beverage according to claim 6, wherein the lactic acid bacteria is selected from the group comprising: *Lactobacillus (Lb.) rhamnosus*, *Lactobacillus (Lb.) paracasei*, *Lactobacillus (Lb.) plantarum*, *Lactobacillus (Lb.) acidophilus*, *Lactobacillus (Lb.) gasseri*, *Lactobacillus (Lb.) fermentum*, or a combination thereof.

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

8. The beverage according to claim 6, wherein the probiotics comprises: *Lactobacillus (Lb.) rhamnosus*, *Lactobacillus (Lb.) paracasei*, *Lactobacillus (Lb.) plantarum*, *Lactobacillus (Lb.) acidophilus*, *Lactobacillus (Lb.) gasseri*, *Lactobacillus (Lb.) fermentum*, *Bifidobacterium (B.) lactis*, *Saccharomyces (S.) boulardii*, *Saccharomyces (S.) cerevisiae*, or a combination thereof.

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

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

11. A method of preparing a coffee-based beverage comprising probiotics having a live cell count of ≥ 6.0 log CFU/mL, the method comprising:

- mixing coffee brew with sugar and an inactivated yeast derivative to form a mixture;
- adding probiotics to the mixture to form an inoculated mixture; and
- fermenting the inoculated mixture for a pre-determined period of time to form a coffee-based fermented probiotic beverage.

12. The method according to claim 12, wherein the beverage has a live cell count of ≥ 7.0 log CFU/mL.

13. The method according to claim 12 or 13, 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.

14. The method according to any of claims 12 to 14, wherein the inactivated yeast derivative is present in the mixture at a concentration of 0.005-5% w/v based on total volume of the mixture.

15. The method according to any of claims 12 to 15, wherein the probiotics comprises: a probiotic bacteria, a probiotic yeast, or a combination thereof.

16. The method according to any of claims 12 to 16, wherein the probiotics comprises: lactic acid bacteria, bifidobacteria, *Saccharomyces* yeast, non-*Saccharomyces* yeast, or a combination thereof.

17. The method according to claim 17, wherein the lactic acid bacteria is selected from the group comprising: *Lactobacillus (Lb.) rhamnosus*, *Lactobacillus (Lb.)*

paracasei, *Lactobacillus (Lb.) plantarum*, *Lactobacillus (Lb.) acidophilus*, *Lactobacillus (Lb.) gasseri*, *Lactobacillus (Lb.) fermentum*, or a combination thereof.

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

19. The method according to claim 17, wherein the probiotics comprises: *Lactobacillus (Lb.) rhamnosus*, *Lactobacillus (Lb.) paracasei*, *Lactobacillus (Lb.) plantarum*, *Lactobacillus (Lb.) acidophilus*, *Lactobacillus (Lb.) gasseri*, *Lactobacillus (Lb.) fermentum*, *Bifidobacterium (B.) lactis*, *Saccharomyces (S.) boulardii*, *Saccharomyces (S.) cerevisiae*, or a combination thereof.

20. The method according to any of claims 12 to 20, wherein the adding comprises adding probiotics to obtain an initial probiotic live count of at least 6 log CFU/mL.

21. The method according to any of claims 12 to 21, wherein the pre-determined period of time is 4-100 hours.

22. The method according to any of claims 12 to 22, wherein the fermenting is at a temperature of 15-45°C.

23. The method according to any of claims 12 to 23, further comprising adding an additive to the mixture.

24. The method according to claim 24, wherein the additive is selected from: a sweetener, a stabilizer, a flavouring, or a combination thereof.