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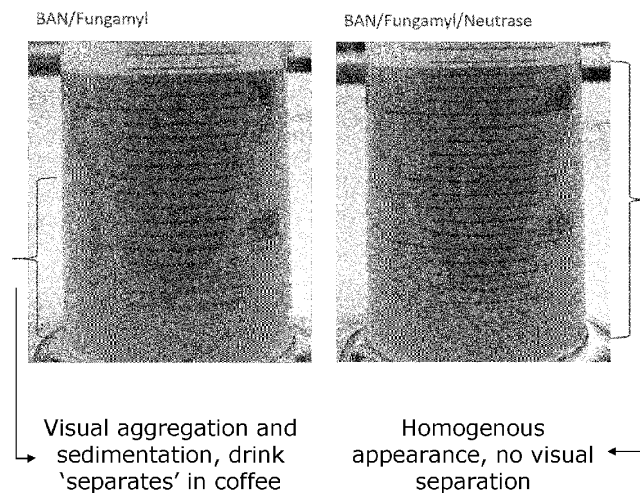


Fig. 7

(57) Abstract: The present invention relates to a process for enzymatically modifying an oat base using a specific order and combination of enzymes, including a first liquefying alpha-amylase, a second maltogenic saccharifying alpha-amylase and an endoprotease. In particular, the present invention relates to oat bases obtainable by such process and uses thereof in hot acidic beverages, such as in coffee.

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