

Method of making flavoured sweetener and uses thereof**Abstract**

A method of making a flavoured sweetener or food product by incubating an unrefined plant extract containing sucrose as the main solute with a microorganism or microorganisms to form a modified unrefined plant extract; and heating the modified unrefined plant extract to produce a flavoured sweetener. The flavoured sweetener can be used to make a range of food and beverage ingredients and also food products including sauces, natural flavour extracts and flavour molecules, chocolate, health foods and convenience forms of the various forms of flavoured sweeteners.

Figure 1