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Declarations under Rule 4.17:

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(54) Title: FLAVOUR MODULATION BY BIO-PROCESSING USING FLAVOUR FORMING BACTERIA STRAINS

(57) Abstract: A fermentation of a milk source with *Lactococcus lactis* subsp. *lactis* biovar *diacetylactis* (CNCM No. I-1962) to form a fermented milk product. The fermented milk product has a flavour and aroma. The fermented milk product can be in the form of a powder or a concentrate. The fermented milk product has applications in the food industry.



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