Claims

1. An isolated strain of *Bacillus subtilis* selected from the group consisting of *Bacillus subtillis* B1-4 under deposit number CNCM I-5356, *Bacillus subtilis* WCB-2 under deposit number CNCM I-5357and a mutant strain thereof.

2. A cell culture comprising an isolated strain as defined in claim 1 in a growth medium.

3. A cell-free supernatant comprising at least one protease and at least one carbohydrase produced by an isolated strain as defined in claim 1.

4. The cell-free supernatant according to claim 3, wherein said protease is selected from the group consisting of subtilisin E, extracellular protease vpr, *bacillolysin,* and *transpeptidase.*

5. The cell-free supernatant according to claim 3 or 4, wherein said carbohydrase is a beta-glucanase or an alpha-amylase**.**

6. Use of an isolated strain as defined in according to claim 1 for obtaining a cell culture.

7. Use of an isolated strain as defined in claim 1 for hydrolyzing a plant raw material.

8. Use according to claim 7, wherein the plant raw material is a cereal.

9. Use according to claim 8, wherein said cereal is selected from barley, corn, rice, rye, oat, sorghum or wheat.

10. Use according to any one of claims 7 to 9, wherein the plant raw material is spent grain from a malting process.

11. Use of a cell-free supernatant as defined in any one of claims 3 to 5 for hydrolyzing a plant raw material.

12. Use according to claim 11, wherein the plant raw material is a cereal.

13. Use according to claim 12, wherein said cereal is selected from barley, corn, rice, rye, oat, sorghum or wheat.

14. Use according to any one of claims 11 to 13, wherein the plant raw material is spent grain from a malting process.

15. A process for hydrolysing a plant raw material comprising the step of contacting a plant raw material with an isolated strain as defined in claim 1, a cell culture as defined in claim 2 or a cell-free supernatant as defined in any one of claims 3 to 5.

16. The process according to claim 15, wherein said contacting step is undertaken at a temperature in the range of 45^{o}C to 60^{o}C.

17. The process according to claim 15 or 16, wherein said contacting step is undertaken for a time period of 1 to 3 hours.

18. The process according to any one of claims 15 to 17, wherein said contacting step is undertaken at a pH in the range of 6 to 8.

19. The process according to any one of claims 15 to 18, wherein the plant raw material is a cereal.

20. A process for producing a non-alcoholic malted beverage comprising the step of mixing a hydrolysed plant raw material with a beverage ingredient.

21. The process according to claim 20 comprising, before said mixing step, the step of contacting a plant raw material with an isolated strain as defined in claim 1, a cell culture as defined in claim 2 or a cell-free supernatant as defined in any one of claims 3 to 5 in order to produce said hydrolysed plant raw material.

22. The process according to claim 21, comprising, after said contacting step, the step of concentrating the hydrolysed plant raw material.

23. The process according to claim 21 or 22, comprising the step of drying the hydrolysed plant raw material.

24. The process according to any one of claims 20 to 23, wherein said beverage ingredient is cocoa, coffee, milk, tea or a mixture thereof.

25. A process for producing an alcoholic beverage comprising the step of alcoholic fermenting a hydrolysed plant raw material.

26. The process according to claim 25, comprising, before said alcoholic fermenting step, the step of contacting a plant raw material with an isolated strain as defined in claim 1, a cell culture as defined in claim 2 or a cell-free supernatant as defined in any one of claims 3 to 5 in order to produce said hydrolysed plant raw material.