CLAIMS

1. A method of masking perceived astringency and undesired off-notes imparted by a consumable composition or an additive comprising a high-intensity sweetener and/or non-animal protein,
comprising the step of adding to the consumable composition or additive from 1 ppm to 1000 ppm of a roasted millet taste modifying extract.

2. The method of claim 1, wherein the consumable comprises a beverage.

3. The method of claim 2, wherein the beverage is carbonated beverage.

4. The method of claim 3, wherein the amount of roasted millet taste modifying extract present in the consumable composition or additive is from 1 ppm to 10 ppm.

5. The method of claim 3, wherein the beverage comprises one or more sweeteners.

6. The method of claim 5, wherein the one or more sweeteners are selected from sucrose, fructose, glucose, xylose, arabinose, rhamnose, tagatose, allulose, trehalose, isomaltulose, steviol glycosides, mogrosides, stevia, trilobatin, rubusoside, aspartame, advantame, agave syrup, acesulfame potassium (AceK), high fructose corn syrup, neotame, saccharin, sucralose, high fructose corn syrup, starch syrup, Luo Han Guo extract, neohespiridin, dihydrochalcone, naringin, sugar alcohols cellobiose, psicose, and cyclamate.

7. The method of claim 6, wherein the steviol glycosides are selected from rebaudioside A, rebaudioside B, rebaudioside C, rebaudioside D, rebaudioside E, rebaudioside F, rebaudioside G, rebaudioside H, rebaudioside I, rebaudioside J, rebaudioside K, rebaudioside L, rebaudioside M, rebaudioside N, rebaudioside O, dulcoside A, dulcoside B, rubusoside, naringin dihydrochalcone, stevioside, and mixtures thereof.

8. The method of claim 6, wherein the mogrosides are selected from grosvenorine II, grosvenorine I, 11-O-mogroside II (I), 11-O-mogroside II (II), 11-O-mogroside II (III), mogroside II (I), mogroside II (II), mogroside II (III), 11-dehydroxy-mogroside III, 11-O-mogroside III, mogroside III (I), mogroside III (II), mogroside IIIe, mogroside IIIx, mogroside IV (I) (siamenoside), mogroside IV (II), mogroside IV (III), mogroside IV (IV), deoxymogroside V (I), deoxymogroside V (II), 11-O-mogroside V (I), mogroside V isomer, mogroside V, iso-mogroside V, 7-O-mogroside V, 11-O-mogroside VI, mogroside VI (I), mogroside VI (II), mogroside VI (III) (neomogroside) and mogroside VI (IV), and mixtures thereof.

9. The method of claim 1, wherein the consumable comprises a dairy product or a dairy alternative product.

10. The method of claim 9, wherein the amount of roasted millet taste modifying extract present in the consumable composition or additive is from 250 ppm to 800 ppm.

11. The method of claim 9, wherein the consumable comprises a yogurt.

12. A consumable composition comprising a consumable base, at least one component that imparts an undesired off-note or astringency selected from a high-intensity sweetener, and/or non-animal protein, and from 1 ppm to 1000 ppm of a roasted millet taste modifying extract.

13. A flavour composition for a consumable composition comprising a high-intensity sweetener, and/or non-animal protein, comprising:

a flavour; and

a taste modifying composition comprising a roasted millet extract.