Claims

1. A bread-based beverage comprising probiotics, wherein the probiotics has a live probiotic cell count of ≥ 5.0 log CFU/mL, wherein after 6 weeks of storage, the probiotics comprised in the beverage has a live probiotic cell count of ≥ 5.0 log CFU/mL, and wherein the probiotics comprises: *lactobacilli*, *bifidobacteria*, *Saccharomyces* yeast, or a combination thereof.

~~2. The beverage according to claim 1, wherein after 6 weeks of storage, the probiotics comprised in the beverage has a live probiotic cell count of ≥ 5.0 log CFU/mL.~~

~~3.~~2. The beverage according to claim 1 ~~or 2~~, wherein the beverage is a fermented beverage.

~~4. The beverage according to any preceding claim, wherein the probiotics comprises: a probiotic yeast, a probiotic bacteria, or a combination thereof.~~

~~5. The beverage according to any preceding claim, wherein the probiotics comprises: lactobacilli, bifidobacteria, *Saccharomyces* yeast, or a combination thereof.~~

~~6.~~3. The beverage according to claim ~~5~~ 1 or 2, wherein the probiotics comprises: *Lactobacillus (Lb.) rhamnosus*, *Saccharomyces (S.) cerevisiae*, *Bifidobacterium (B.) lactis*, or a combination thereof.

~~7.~~4. The beverage according to any preceding claim, wherein the beverage further comprises an additive.

~~8.~~5. The beverage according to claim ~~7~~4, wherein the additive is selected from: a sweetener, a stabilizer, a flavouring, or a combination thereof.

~~9.~~6. A method of preparing a bread-based beverage comprising probiotics having a live cell count of ≥ 5.0 log CFU/mL, the method comprising:

- mixing bread with water to form a mixture;
- adding probiotics to the mixture to form an inoculated mixture; and

- fermenting the inoculated mixture to form the beverage,

wherein after 6 weeks of storage, the probiotics comprised in the beverage has a live probiotic cell count of ≥ 5.0 log CFU/mL, and

wherein the probiotics comprises: *lactobacilli*, *bifidobacteria*, *Saccharomyces* yeast, or a combination thereof.

~~10.~~7. The method according to claim ~~9~~6, wherein the method is a zero-waste method.

~~11.~~8. The method according to claim ~~9~~6 or ~~10~~7, wherein the mixing comprises homogenising the mixture.

~~12.~~9. The method according to any of claims ~~9~~6 to ~~11~~8, wherein concentration of bread in the mixture is 0.5-10.0 wt% based on total solid content of the mixture.

~~13.~~10. The method according to any of claims ~~9~~6 to ~~12~~9, wherein the bread has moisture content of 30-45 wt%.

~~14. The method according to any of claims 9 to 13, wherein the probiotics comprises: a probiotic yeast, a probiotic bacteria, or a combination thereof.~~

~~15. The method according to any of claims 9 to 14, wherein the probiotics comprises: lactobacilli, bifidobacteria, *Saccharomyces* yeast, or a combination thereof.~~

~~16.~~11. The method according to any of claims ~~15~~ 6 to 10, wherein the probiotics comprises: *Lactobacillus (Lb.) rhamnosus*, *Saccharomyces (S.) cerevisiae*, *Bifidobacterium (B.) lactis*, or a combination thereof.

~~17.~~12. The method according to any of claims ~~9~~6 to ~~16~~11, wherein the adding comprises adding probiotics to obtain an initial probiotic live count of at least 1 log CFU/mL.

~~18.~~13. The method according to any of claims ~~9~~6 to ~~17~~12, wherein the fermenting is for a pre-determined period of time of 4-96 hours.

~~19.~~14. The method according to any of claims ~~9~~6 to ~~18~~13, wherein the fermenting is at a predetermined temperature of 15-45°C.

~~20.~~15. The method according to any of claims ~~9~~6 to ~~19~~14, further comprising adding an additive to the mixture.

~~21.~~16. The method according to claim ~~20~~15, wherein the additive is selected from: a sweetener, a stabilizer, a flavouring, or a combination thereof.

~~22.~~17. The method according to any of claims ~~9~~6 to ~~21~~16, further comprising heat-treating the mixture prior to the adding probiotics.

~~23.~~18. The method according to claim ~~22~~17, further comprising cooling the mixture following the heat treating and prior to the adding probiotics.