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: *Lactobacillus rhamnosus GG, Saccharomyces cerevisiae CNCM I-3856*, or a combination thereof.

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

3. The beverage according to any preceding claim, wherein the beverage further comprises an additive.

4. The beverage according to claim 3, wherein the additive is selected from: a sweetener, a stabilizer, a flavouring, or a combination thereof.

5. 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: *Lactobacillus rhamnosus GG, Saccharomyces cerevisiae CNCM I-3856*, or a combination thereof.

6. The method according to claim 5, wherein the method is a zero-waste method.

7. The method according to claim 5 or 6, wherein the mixing comprises homogenising the mixture.

8. The method according to any of claims 5 to 7, wherein concentration of bread in the mixture is 0.5-10.0 wt% based on total solid content of the mixture.

9. The method according to any of claims 5 to 8, wherein the bread has moisture content of 30-45 wt%.

10. The method according to any of claims 5 to 9, wherein the adding comprises adding probiotics to obtain an initial probiotic live count of at least 1 log CFU/mL.

11. The method according to any of claims 5 to 10, wherein the fermenting is for a pre-determined period of time of 4-96 hours.

12. The method according to any of claims 5 to 11, wherein the fermenting is at a predetermined temperature of 15-45°C.

13. The method according to any of claims 5 to 12, further comprising adding an additive to the mixture.

14. The method according to claim 13, wherein the additive is selected from: a sweetener, a stabilizer, a flavouring, or a combination thereof.

15. The method according to any of claims 5 to 14, further comprising heat-treating the mixture prior to the adding probiotics.

16. The method according to claim 15, further comprising cooling the mixture following the heat treating and prior to the adding probiotics.