CLAIMS

1. A method for making a flavour modifying ingredient, the method comprising subjecting a dietary fibre to fermentation and does not comprise subjecting the dietary fibre to enzymatic hydrolysis wherein the fermentation uses more than one lactic acid bacteria selected from the group consisting of *Lactobacillus plantarum*, *Lactobacillus casei*, *Lactobacillus brevis*, *Lactobacillus helveticus*, *L. delbruckeii ssp. bulgaricus*, *Streptococcus thermophiles*, *Lactobacillus acidophilus* and/or *Bifidobacterium*.

2. The method of claim 1, wherein the dietary fibre is isolated dietary fibre.

3. The method of claim 1 or 2, wherein the dietary fibre is an aqueous slurry of dietary fibre.

4. The method of any preceding claim, wherein the dietary fibre is a cereal fibre (e.g. oat fibre), a vegetable fibre (e.g. pea fibre), or a fruit fibre (e.g. citrus fruit fibre, apple fibre, blueberry fibre, cranberry fibre, grape fibre).

5. The method of any preceding claim, wherein the fermentation is performed at a temperature ranging from 20ºC to 45ºC.

6. The method of any preceding claim, wherein the fermentation takes place for a period of time ranging from 1 day to 10 days.

7. The method of any preceding claim, wherein the method comprises heating the dietary fibre to a temperature equal to or greater than 75ºC prior to the fermentation.

8. The method of any preceding claim, wherein the method further comprises deactivating the fermentation microorganism following the fermentation.

9. The method of any preceding claim, wherein the method further comprises spray-drying the flavour modifying ingredient.

10. A flavour modifying ingredient obtainable by and/or obtained by the method of any of claims 1 to 9.

11. A flavour composition for food products comprising the flavour modifying ingredient of claim 10.

12. A food product comprising the flavour modifying ingredient of claim 10.

13. The food product of claim 12, wherein the food product is a dairy product or a dairy alternative product or a beverage or a savoury food.

14. Use of a flavour modifying ingredient of claim 10 to improve the mouthfeel of a food product.

15. Use of a flavour modifying ingredient of claim 10 to mask off-notes of a food product.

16. Use of a flavour modifying ingredient of claim 10 to improve the sweetness of a food product.

17. Use of a flavour modifying ingredient of claim 10 as a prebiotic.